

# christmas prime rib



Serves 10–12



## INGREDIENTS

1 large prime rib, about 8 pounds

1 cup butter, melted

5 cloves of garlic, minced

1 tablespoon dried thyme

1 tablespoon dried rosemary

1 tablespoon dried oregano

1 tablespoon pepper

1 tablespoon salt

## DIRECTIONS

1. Set meat out one hour before cooking to bring it to room temperature.
2. Preheat oven to 475°.
3. Combine remaining ingredients in a bowl. Rub meat with the butter mixture. Place meat in a pan, bone down and fat up.
4. Bake for 20 minutes, then turn temperature down to 325° for bone-in roasts, cook an additional 15 minutes per pound. For roasts without the bone, cook for an additional 13 minutes per pound.
5. Cook until internal temperature is 125° for a rare roast, or 135° for a medium rare roast. The meat will cook an additional 5–10° as it rests. Place a meat thermometer in the center of the roast to get an accurate temperature.
6. Let meat rest for 20 minutes before cutting. This seals the moisture in and keeps the meat tender and juicy.