

# Great Prime Rib

## Ingredients

### Rub

¼ c. coarse black ground pepper

¼ c. salt

¼ c. garlic powder

2 T. paprika

2 T. seasoning salt

1 T. celery salt

5 lb. prime rib with the bone cut off and tied back on the roast

3 T. soy sauce

## Directions

Combine the ingredients for the rub and set aside. Rub all sides of the roast with soy sauce. Then rub about ¼–½ c. of the seasoning on all sides of the roast until it is entirely covered with a nice coat. Place the roast in the refrigerator for 24 hours prior to cooking. Remove the roast from the refrigerator 2 hours prior to cooking so the roast can come to room temperature.

Preheat the oven to 500 degrees F. Pat dry the roast. Place the roast bone side down in a roasting pan. Insert a meat thermometer that is oven acceptable into the thickest part of the roast, making sure the thermometer is not touching the bone. Put the roast in the oven for 15 minutes. Then reduce the oven temperature to 325 degrees F. and cook for the remaining time. Allow 11–12 minutes per pound for rare and 13–15 minutes for medium rare. Cooking time will vary based on the shape of the roast. When the thermometer reads 115 degrees F. (rare) or 120–130 degrees F. (medium rare), you will have a finished roast.

Once the roast has reached the desired temperature remove it from the oven, place it on a cutting board and cover with foil. Cut the strings away and remove the bones and cut the meat into ¼ to ½ inch thick slices.



## Finally, Great Prime Rib!

For many, many years I tried to make a good prime rib. I failed over and over again! This is one of my son's, Rick's, favorite entrees (actually any "steak" cooked well is his favorite) – so I really wanted to master the prime rib. After many early defeats I stopped preparing it because it is too expensive of a cut of meat to ruin. Finally, I combined two recipes and a few tweaks and came up with what you have here. I succeeded. I hope you enjoy it as much as we have!

