

Holiday Prime Rib

1 whole bone in primal ribeye (dry aged 28 days)

Generous amount of salt and pepper

5 crushed garlic cloves

3 sprigs both thyme and rosemary

Preheat oven to 450 degrees F

Season the beef liberally with salt and pepper, heavy emphasis on the salt. The meat is almost too big to over-season, so don't be shy. Once seasoned, place the meat in a pan large enough to fit the beef and preferably fitted with a rack.

When the oven is ready, sear the prime rib by cooking it at the high temperature for 15–25 mins, with the goal of browning the outside. Once the desired color is achieved, open the oven door and let the hot air out, and turn the oven down to 275 degrees F. Cook the rib for another 90 minutes or until the internal temperature has reached 115 degrees F.

Pull the meat from the oven – there should be a pool of rendered beef fat under the rib. Add 5 crushed garlic cloves, 3 sprigs of thyme, and 3 sprigs of rosemary to the fat. Baste the beef with the aromatic fat and then let the meat rest for at least 90 minutes. The meat will continue to cook as it rests.

When the time comes, remove the rib bones and slice thin. Enjoy!

