

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 Prairie Street Kosher
Dry Aged Four Bone-In
Prime Rib Roast

Tablespoon of rosemary

Tablespoon of garlic
paste

Kosher salt

Freshly ground black
pepper

- 1 Set your oven to 325 F
- 2 Using a paper towel, pat dry your Prime Rib Roast to remove any excess moisture. We are removing the bones with a boning or paring knife. Slowly cut the rack of bones away from the meat. Season all sides generously with Kosher salt, black pepper, garlic paste and rosemary. Using butcher's twine tie the roast back up. Wrap the string tightly in between each bone. Separating the bones is not necessary. It is just a preference. We like to cook the bones to well done. Place the Prime Rib bone side down on a rack in a roasting pan. Put it in the oven. Check on the roast in 1 ½ hour make sure it not cooking too fast.
- 3 For medium rare pull the roast out of the oven at 125 f. Let it rest for 30 minutes. Cut the butcher string and cut bones into individual pieces.
- 4 On your stovetop or grill, preheat a well-oiled cast iron griddle over medium to high heat. Sear the bones on all sides and cook for 5 minutes. At the same time sear the bottom of the roast for 40 seconds. Slice and serve.

Bete'avon