

# Garlic Butter Herb Prime Rib

*therecipecritic.com/2017/11/prime\_rib\_recipe*

## Ingredients

2-6 pounds bone prime rib (boned and tied)  
1 cup butter, softened  
5 cloves garlic, minced  
1 Tablespoon thyme, finely chopped  
1 Tablespoon oregano, finely chopped  
1 Tablespoon rosemary, finely chopped  
1 Tablespoon salt  
1 teaspoon pepper

## Instructions

Remove the prime rib from the refrigerator at least 30 minutes before to bring it to room temperature. Preheat the oven to 450°.

In a small bowl mix butter, garlic, thyme, oregano, rosemary, salt and pepper. Rub all of the butter on the outside of your prime rib and place in a roasting pan or large skillet with the fat side up.

Cook for 15 minutes and reduce the temperature to 325°. It is about 15 minutes per pound of meat. Bake until it reaches an internal temperature of 110°.

Remove from oven and let it rest with foil for at least 20 min. The temperature will rise to 130° for a medium rare prime rib.



### What is the best cut of a prime rib?



A prime rib roast, or standing rib roast, is cut from the back of the upper rib section of the steer, and it usually comprises a total of seven ribs. To make the slow roasted Prime Rib, you'll need a three-bone rib roast, which can be cut either from the chuck end or the loin end of the rib section. The bones create a natural roasting rack for the meat.

### How long do you cook a prime rib roast per pound?

Cook the roast at a higher temperature of 450° for 15 minutes. Then reduce the temperature to 325° and continue to cook until the thermometer reads 110°, about 15 minutes of cooking time per pound.

I highly recommend using an oven thermometer for Prime Rib. A thermometer makes it easy to quickly check if it is getting close to the desired temperature. You can try the closed oven method too, which can be a great recipe, but I had a prime rib roast over-cook once because I was too trusting. That is where you



roast the meat at a 500° for 5 minutes per pound. Then you leave the oven closed for 2 hours and it slowly cooks. If using this method use a thermometer inside of the meat so that you can check it without opening the oven while it cooks.

The Garlic Butter Herb Prime Rib makes a melt-in-your-mouth tender and juicy prime rib that is cooked to medium rare perfection and marbled with fat. The seared garlic butter herb crust is incredible!