



Prime Rib

Preparation: 5 min, Cook Time: 3-4 hours, Yield: 20-25

Fox 5 December

The Holy Grail of Christmas!

1 Boneless prime rib average 13-15 pounds

10 ounces Montréal steak seasoning

Pre heat oven to 350f.

Massage seasoning all over meat front, back and sides.

Place in a roasting pan and cover tightly with aluminum foil.



Bake for 2 hours then uncover the roast and continue to cook for another hour until you reach an internal temperature of 125f - 130f.

Remove the roast and trim the fat along the back side. Let it rest for 10-15 minutes before serving.

*Remember there is "carry over" cooking. Once you pull you roast from the oven it will continue to cook an additional 10-15 degrees.

Rare - 125f - 130f

Medium Rare - 130f - 140f

Medium - 140f - 150f

Medium Well - 150f - 155f