

PRIME RIB

TOTAL TIME: 4.5 HOURS

SERVINGS: 8



Ingredients:

- 1 - 4 lb Prime Rib
- 1/2 cup flour
- 2 teaspoons each of black pepper and salt
- 2 teaspoons of paprika
- 1 teaspoon of onion powder
- 1/2 teaspoon garlic powder

Directions:

Remove the Prime Rib from the refrigerator and let the roast sit at room temperature for 1 hour.

Preheat oven to 425 degrees Fahrenheit.

Pat the roast with paper towels. Place a bone-in roast with the bones down, inside a roasting pan. Coat the roast on all sides with the flour mixture.

Bake the Prime Rib in the oven at 425 degrees for 15-20 minutes per pound. Use a meat thermometer to keep track of the temperature of the meat. Remove roast from the oven before desired temperature and cover with foil. Allow the roast 30 minutes to rest before slicing.

