

PERFECT PRIME RIB

Recipe and pairing suggestion courtesy of **NORTHERN CRUSH** magazine.

Ingredients

4 pounds prime rib roast
1/4 cup unsalted butter, softened
1 tablespoon freshly ground black pepper
1 teaspoon herbes de Provence
Kosher salt

Instructions

1. Place rib roast on a plate and bring to room temperature, about 4 hours.
2. Preheat an oven to 500 degrees F (260 degrees C).
3. Combine butter, pepper, and herbes de Provence in a bowl; mix until well blended. Spread butter mixture evenly over entire roast. Season roast generously with kosher salt.
4. Roast the 4-pound prime rib (see footnote if using a larger and smaller roast) in the preheated oven for 20 minutes.

Turn the oven off and, leaving the roast in the oven with the door closed, let the roast sit in the oven for 2 hours. Remove roast from the oven, slice, and serve.

5. Serve with a glass of Chankaska Wines MN Marquette



Chankaska Creek Minnesota Marquette

** Your cooking times will vary depending on the size of your prime rib roast. To calculate your cooking time, multiply the exact weight of the roast by 5. Round the resulting number to the nearest whole number. The rib is cooked at 500 degrees Fahrenheit for exactly that many minutes. For example, for a 6 pound roast: $6 \times 5 = 30$, so cooking time is 30 minutes.*

