

Perfect Prime Rib

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This recipe works for prime rib roasts any size from 2 ribs to 6 ribs. Plan on 1 pound of bone-in roast per guest (each rib adds 1.5 to 2 pounds to the roast). For best results, use a dry-aged, prime grade or grass-fed roast.

To further improve the crust, allow it to air-dry, uncovered in the refrigerator on a rack overnight before roasting. Seasoning with salt up to a day in advance will help the seasoning penetrate the meat more deeply. If timing goes off and your roast is ready long before your guests are, the roast can be re-heated by placing in a 200°F oven for 45 minutes before continuing with step 2.

INGREDIENTS

1 standing rib roast (prime rib), 3-12 pounds (see note above)

Kosher salt

Freshly ground black pepper

DIRECTIONS

1. Preheat oven to lowest possible temperature setting, 150°F or greater (some ovens can't hold a temperature below 200°F). Season roast generously with kosher salt and fresh ground black pepper. Place roast, with fat cap up, on v-rack set in large roasting pan. Place in oven and cook until center of roast registers 120°F on an instant-read thermometer for medium-rare, or 135°F for medium. In a 150°F oven, this will take around 5 1/2 to 6 1/2 hours. In a 200°F oven, this will take 3 1/2 to 4 hours.
2. Remove roast from oven and tent loosely with aluminum foil. Place in a warm spot in the kitchen and allow to rest for at least 30 minutes, and up to an hour and a half. Meanwhile, preheat oven to highest possible temperature setting (500°F to 550°F)
3. 10 minutes before guests are ready to be served, remove foil, and place roast back in hot oven and cook until well-browned and crisp on the exterior, 6-10 minutes. Remove from oven, carve, and serve immediately.