



WILD. NATURAL. SUSTAINABLE.

Slow-Roasted Garlic and Herb Prime Rib with Carrot Mash

Prep Time: 50 minutes • Yields: 10-12 servings

Ingredients:

- 1 Fossil Farms' Piedmontese Standing Rib Roast, 6 lbs.
- 6 cloves garlic, minced
- 2 tbsp. fresh rosemary, finely chopped
- 2 tbsp. fresh thyme, finely chopped
- 2 tbsp. fresh parsley, finely chopped
- ½ tsp. ground cumin
- ½ tsp. chili powder
- 2 tsp. salt
- 1 tsp. black pepper
- 2 tbsp. olive oil
- For the Carrot Mash:**
- 2 lbs. carrots, peeled and chopped
- 4 tbsp. unsalted butter
- ¼ cup heavy cream
- Salt and pepper, to taste

Equipment:

- Oven
- Measuring cups and spoons
- Meat thermometer
- Roasting pan with rack
- Small bowl
- Paper towels
- Aluminum foil
- Sharp knife
- Cutting board
- Large pot
- Potato masher
- Serving platter & plate

Method:

1. Preheat the oven to 250°F.
 2. In a small bowl, combine the minced garlic, rosemary, thyme, parsley, salt, and black pepper to create the herb rub. Pat the prime rib roast dry with paper towels.
 3. Rub the herb mixture all over the surface of the prime rib, ensuring it's well coated. Drizzle the olive oil over the prime rib and massage it into the herb rub.
 4. Place the seasoned prime rib on a rack in a roasting pan, bone-side down. Roast the prime rib in the preheated oven for about 4 to 5 hours or until the internal temperature reaches your desired level of doneness.
 5. For medium-rare, aim for an internal temperature of 135°F. Adjust accordingly for your preferred doneness.
 6. Remove the prime rib from the oven and let it rest for 20-30 minutes, tented in foil before carving.
- Carrot Mash Preparation:**
7. While the prime rib is resting, place the chopped carrots in a large pot of salted boiling water.
 8. Cook the carrots until tender, about 15-20 minutes. Drain the carrots and return them to the pot.
 9. Add butter and heavy cream to the carrots and mash until smooth. Season with salt and pepper to taste.
 10. Slice the rested prime rib into thick steaks, cutting against the grain. Serve the slow-roasted prime rib slices alongside the creamy carrot mash.
 11. Enjoy!

