

# How to Prepare Prime Rib Roast

This is a very festive cut, perfect for a holiday dinner or a party. Wine Recommendations: Shiraz, Syrah, Red Zinfandel, or Cabernet Sauvignon

Difficulty Level: 

Serves 6

## Ingredients:

[3 Bone Standing Rib Roast or Prime Rib](#)

1/4 cup Seasoned Salt

About 2 1/4 pounds of Rock Salt\*

1/2 cup Au Jus (optional)

1 cup Whipped Horseradish



## How to prepare the Steaks

1. A day before cooking the roast, season it on all sides with seasoned salt. Transfer the roast to a pan. Cover with aluminum foil and refrigerate overnight.
2. Preheat the oven to 325° F. Position the oven rack in the lowest position possible.
3. Remove the roast from the refrigerator about 1 hour before roasting and allow it to come to room temperature.
4. Cover the bottom of a large roasting pan with the rock salt to a depth of about 1/2 inch. Put the roast on top of the rock salt and roast for 2 1/2 to 3 hours for medium-rare, or until the roast reaches the desired degree of doneness. The meat will be better done at the ends and rarer in the center.
5. Lift the roast from the pan and set it on a cutting board. Before carving, let the meat rest at room temperature for 15 to 20 minutes. Loosely tent the roast with aluminum foil to keep it warm.
6. Remove the lip of the roast - the portion on top of the bones in front of the eye- and discard. Starting with the small end, carve the roast into thick pieces. To serve, spoon some of the Au Jus onto a plate, as many servings as needed. Serve the horseradish on the side.

\*Note: Rock salt is easy to find at hardware, housewares, and some grocery stores. You probably will need a little less than 4 1/2 pounds, but it's always better to buy more to ensure you have enough for your roasting pan.