

Easiest way to cook a Prime Rib

Ingredients:

- Standing Prime Rib Roast
- Salt
- Pepper
- Garlic

Steps:

- Take the roast out of the fridge while the oven preheats. Preheat the oven to 550° F
- Pat the roast dry with paper towels. Sprinkle with a simple rub of salt, pepper and garlic to taste. (feel free to add any other spices you enjoy, we like it simple to let the flavor of the meat shine)
- Place roast in a shallow roasting pan fat side up with the attached bones down like a rack.
- Roast in the oven at 550° F
 - 5 minutes per pound for RARE
 - 6 minutes per pound for MEDIUM
 - 7 minutes per pound for WELL DONE
- Turn off the oven at the end of the cook time and **DO NOT OPEN THE DOOR FOR TWO HOURS**
- After two hours, remove from the oven, slice and serve.

