



## *Prime Rib with Garlic, Rosemary, and Sweet Paprika*

Preparation Time: 10 mins

Cooking Time: 2 hours

Serves: 6-16

Difficulty: Easy

### INGREDIENTS

Prime Rib/Rib Eye Roast  
Fresh Rosemary  
4 teaspoons minced garlic  
Salt and Pepper  
Sweet or Smoked Paprika  
Olive Oil

#### **Note:**

Prime Rib meat is also known as Rib Eye Roast



### DIRECTIONS

#### **3 Hours Prior to Cooking**

1. If your butcher has not already, turn roast over and cut the rib section bone) keeping it as one piece.
2. Tie ribs back on to bottom of roast with string.
3. Rub olive oil all over the roast.
4. Season with salt, pepper, and paprika – rubbing into the meat
5. Using a basting brush, coat the top and sides of the roast with minced garlic.
6. Drizzle base of roasting pan with olive oil.
7. Place the roast fat side up in the roasting pan.
8. Place rosemary around base of pan and secure rosemary under string.
9. Lightly cover the roast and set in cold oven for 3 hours for the roast to reach room temperature. This ensures more even cooking of the roast.

#### **Cooking the Roast**

10. Heat oven to 500F, cook at that temperature for 15 mins.
11. Reduce over to 325f.  
Calculate your cooking time: Rare 11-12 mins per pound, medium-rare 13-15 mins per pound.
12. Rest for 20 minutes before cutting and serving.

**Note:** best results are not to remove excess fat as this is what provides the exceptional flavor for the roast.

