

Prime Rib

“I was wondering, how comes she knows how to pick a good [prime rib](#), she does not even cook!”

2020. 12. 24 今年圣诞夜大餐，每个人各显神通，做自己想做或拿手的菜。连平时远庖厨的也挤进厨房了。这样很好，可以分担劳动，也分享美食。第一次试Costco wine: 2018 Domaine Louis Jadot Marsannay “Longeroies”，不错。我和老大合作做了prime rib. Big success.

Merry Christmas and Happy New Year 🎉

把recipe 记录一下, 好下次重复。

🌈 [An unconventional holiday calls for the world's easiest prime rib roast](#)

Here's a recipe.

Basically, the night before, or at least a few hours prior to cooking, season the meat.

And a few hours before, let the meat come up to room temperature.

Make a rub of the following ingredients: 2 Tablespoons each dried thyme, dried basil, dried sage. (this covers a 6rib roast. Make more if roast is bigger)

Poke holes in roast with knife and fill with garlic. Use about 3-4 cloves per pound of meat.

Lightly rub roast with oil (canolla/avocado).

Salt and ground pepper generously all over the meat. (we use Kosher).

Rub the rub all over the meat.

Put meat in a over roasting rack.

Oven temperature at 450. Preheat for about 15-30 min.

Put roast in oven, at 450, for 15 min, then turn oven down to 325.

It takes about 15 min per pound of meat, so 8 lb take about 2 hours to cook, depending on how cooked you like it.

Let it set 15 min out of oven.

You can slice, and finish on like a steak.

8磅，帶骨，450度 15 min， 然后 325度 2小时35分，肉里面温度 131度时取出。在外面用锡箔捂15分。剩的渣加red wine, beef broth for au jus, filtered and serve.

跟以往不同,用了basil, sage. Rack over baking sheet, and it is on a higher baking. Used olive oil.

很化渣。

