

Rib Roast

Create the ideal holiday roast using this week's recipe. Simply don your top quality roast from our butcher shop with a few spices and cook to perfection.

Ingredients

- 1 (14 pound) roast-ready prime rib roast (ribs cut off and tied to roast)
- 3/4 cup all-purpose flour
- 2 teaspoons freshly ground black pepper
- 2 teaspoons salt
- 2 teaspoons paprika
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon celery seed



Directions

- Remove prime rib from refrigerator and allow the meat to come to room temperature, about 3 hours depending on the size of the roast.
- Preheat oven to 425° F Line a roasting pan with aluminum foil.
- Unwrap the roast and place onto roasting pan; blot with paper towels. Sift together flour, pepper, salt, paprika, onion powder, garlic powder, and celery seed into a small bowl. Coat the roast all over with the flour mixture.
- Roast in preheated oven until cooked to your desired degree of doneness; about 4 1/2 hours (20 minutes a pound) for medium-rare. Roast to an internal temperature of 120° F for medium-rare; 130° F for medium; or 140° F for well done.
- When the roast has finished cooking, take it out of the oven, and cover with aluminum foil. Allow to rest in a warm spot for 30 minutes to 1 hour before slicing.