

Eat Happy Kitchen
Anna Vocino

Herb Coated Standing Rib Roast (AKA Prime Rib)

(Serves 8-10)

INGREDIENTS

- One 6-8 pound bone-in rib roast
- Salt and pepper
- 1 teaspoon fresh thyme leaves
- 1 teaspoon fresh rosemary leaves, chopped
- 2 tablespoons Dijon mustard
- 1 tablespoon prepared horseradish
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper

INSTRUCTIONS

Let rib roast rest outside of fridge for 1 hour before cooking. Place rib roast, bone side down, in the roasting pan. Preheat oven to 450°. Season roast liberally with salt and pepper. Whisk together

remaining ingredients into a sauce. Spread the sauce over the top and sides of the rib roast until everything is coated. Place in oven and cook for 20 minutes, then reduce oven heat to 350° and cook for additional 1.5-2 hours until a meat thermometer inserted reads 130-135° for medium rare. Remove from oven, let stand for 20-30 minutes. Rib roast will continue to cook while standing. Carve rib roast along bone, lengthwise to serve.