



INGREDIENTS

Prime Rib roast of choice

2-5 TBSP of Avocado oil

3 TBSP of Herb De Provence

1 cup of soft unsalted butter



PRIME RIB ROAST

By Caterina Romano's kitchen

DIRECTIONS

1. Season the prime rib generously with salt and pepper.
2. Place it on a rack on a baking tray in the fridge uncovered for a minimum of 3 hours or as much as 24 hours.
3. Remove roast from fridge at least an hour and a half before cooking it.
4. Preheat oven to 250 DF.
5. Baste the roast with Avocado oil and then rub the Herb De Provence all over it.
6. Insert a thermometer in the center of the roast and place it in the oven. For rare to medium rare cook roast until internal temperature reaches 120 DF. For medium to medium well, cook until internal temperature reaches 130-140 DF.
7. It took 3 and ¼ hours for the roast to cook.
8. Remove from oven. Tent the roast with parchment paper and aluminum and allow it to rest in a warm place for a minimum of 45 minutes.
9. Preheat oven to 450 DF.
10. Cover the roast all over with butter.
11. Bake for 15 minutes.
12. Remove from oven, cut the roast and serve.

ENJOY THE PRIME RIB ROAST