

Oven-Roasted Prime Rib with Dry Rib Rub

Prep Time: 15 mins, Total Time: 2 hrs 15 mins | Yield: 12 servings

Recipe Courtesy of MidwestLiving.com



Ingredients

- 1/3 C. kosher salt
- 3 Tbsp. dry mustard
- 4 tsp. coarsely ground black pepper
- 1 Tbsp. granulated or dried minced garlic, or 1-1/2 teaspoons garlic powder
- 1 Tbsp. onion powder
- 2 tsp. dried thyme, crushed
- 2 tsp. dried oregano, crushed
- 2 tsp. ground coriander
- 2 tsp. celery seeds
- 1 Tbsp. olive oil
- 1 4- to 6-pound Painted Hills Natural Beef rib roast

Directions

1. For dry rub: In a small bowl, combine salt, mustard, black pepper, garlic, onion powder, thyme, oregano, coriander and celery seeds. Set aside 1/4 cup. (Transfer the remaining mixture to small jar or plastic bag. Seal; store in cool, dry place for up to 3 months. Stir or shake before using.)
2. Rub oil over meat. Sprinkle the 1/4 cup dry rub evenly over meat; rub in with your fingers. Make six 1-inch by 1/2-inch knife slits into the fat side (the slits allow the seasoning to penetrate into the meat). Place meat, fat side up, in a large roasting pan. Insert an oven-going meat thermometer into center without touching bones.
3. Roast beef in a 350 degrees oven for 1-3/4 to 2-1/4 hours for medium-rare (135 degrees) or 2-1/4 to 2-3/4 hours for medium (150 degrees).
4. Transfer meat to a cutting board. Cover with foil and let stand for 15 minutes before carving. (The temperature of the meat will rise 5 to 10 degrees during standing.)

