



prime rib

Ingredients

- 1 (5-pound) bone-in prime rib roast
- 1 tablespoon olive oil
- 2 teaspoons Montreal-style steak seasoning (e.g., McCormick)
- 1 teaspoon chopped garlic
- 1 teaspoon Italian seasoning
- 1 teaspoon mustard powder

Instructions

1. Gather all your ingredients.
2. Place the prime rib roast bone-side down on a rack inside a roasting pan.
3. In a small bowl, whisk together olive oil, Montreal steak seasoning, garlic, Italian seasoning, and mustard powder.
4. Rub this seasoning mixture evenly over the entire roast. Let the roast sit at room temperature for about 45 minutes to take the chill off.
5. Preheat your oven to 450°F (230°C).
6. Roast the prime rib in the preheated oven for 20 minutes to develop a flavorful crust.
7. Insert a meat thermometer into the thickest part of the roast, making sure not to touch the bone.
8. Lower the oven temperature to 325°F (165°C) and continue roasting until the thermometer reads 145°F (65°C) for medium doneness, about 1½ to 2 hours depending on your oven and roast size.
9. Remove the roast from the oven and tent it loosely with aluminum foil. Let it rest in a warm spot for 10 to 15 minutes before slicing.