

# Roasted PRIME RIB



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### *Ingredients:*

- 2 c. Düsseldorf mustard
- 2 tbs. garlic, minced
- 1/4 c. fresh thyme, chopped
- 2 t. black pepper, freshly ground
- 1 t. salt
- 1 prime rib roast (7 to 10 lbs.)

### *Seasoning the Prime Rib:*

(24 hours before roasting)

1. In a small bowl, combine mustard, garlic, thyme, pepper and salt.
2. Spread evenly over the surface of the entire prime rib.
3. Wrap in plastic wrap & chill in Sub-Zero refrigerator overnight.

### *Roasting the Prime Rib:*

1. Remove prime rib from refrigerator 2 - 3 hours before roasting and allow to acclimate to room temperature.
2. Preheat Wolf Oven in CONVECTION ROAST mode at 500°F. Move rack to oven rack position 2.
3. Place prime rib on a roasting rack in a large roasting pan.
4. Once oven is preheated, place roast in the oven & insert temperature probe into the center of the roast.
5. Set the probe alert for 125°F. Roast for 30 minutes.
6. Then reduce oven temperature to 300°F. Continue to roast for another 2-1/2 hrs, or until temperature probe chimes & the internal temperature has reached 125°F.
7. Remove probe, then remove the prime rib from the oven & allow it to rest for at least 20 minutes before carving.

*Cooking Time* will take approx. 18 minutes per pound. Actual cook time depends on weight & temperature of roast before cooking.



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