



Prime Rib with Garlic Herb Butter



Ingredients:

- 1 cup butter, softened
- 7 cloves garlic, minced
- 2 tablespoons fresh rosemary, finely chopped
- 2 tablespoons fresh thyme, finely chopped
- 2 tablespoons salt
- 1 tablespoon pepper
- 5 lb boneless rib eye roast, trimmed
- 2 tablespoons flour
- 2 cups beef stock
- mashed potato, to serve
- green beans, to serve

Method:

1. Preheat oven to 500°F.
2. Mix together the butter, garlic, herbs, salt, and pepper in a bowl until evenly combined.
3. Rub the herb butter all over the rib roast, then place on a roasting tray with a rack.
4. Bake for 5 minutes per pound of meat, so a 5-pound roast would bake for 25 minutes.
5. Turn off the heat and let the rib roast sit in the oven for 2 hours, making sure you do not open the oven door or else the residual heat will escape.
6. Once the 2 hours are up, remove the roast from the pan, and pour the pan drippings into a saucepan over medium heat.
7. Add the flour, whisking until there are no lumps, then add the beef stock, stirring and bringing the sauce to a boil.
8. Remove from heat and strain the sauce into a gravy dish.
9. Carve the prime rib into ¾-inch (20 mm) slices.
10. Serve with the mashed potatoes, green beans, and sauce!