



## **Prime Rib Roast Recipe**

(Suggested Serving Size: 1 Rib per 2 People)

Semi Boneless Rib Roast (ribs cut off and tied to roast)

3/4 cup all-purpose flour

2 teaspoons freshly ground black pepper

2 teaspoons salt

2 teaspoons paprika

1 teaspoon onion powder

1/2 teaspoon garlic powder

1/4 teaspoon celery seed

- 1.** Remove prime rib from refrigerator and allow the meat to come to room temperature, up to 3 hours depending on the size of the roast.
- 2.** Preheat oven to 425°F (220°C). Line a roasting pan with aluminum foil.
- 3.** Place onto roasting pan, sift together flour, pepper, salt, paprika, onion powder, garlic powder, and celery seed into a small bowl. Coat the roast all over with the flour mixture.
- 4.** Roast in preheated oven until cooked to your desired degree of doneness; 18-20 minutes a pound for medium-rare. Best to roast to an internal temperature of 120°F for medium-rare; 130°F for medium; or 140°F for well done.
- 5.** When the roast has finished cooking, take it out of the oven, and cover with aluminum foil. Allow to rest in a warm spot for 15-20 minutes before slicing.