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Reverse Seared Prime Rib of Beef
Chef Ben Lierman
Serves 10

1 8-9lb bone-in beef ribeye roll, well marbled from a good butcher

1-1/2 cups coarse kosher salt, Diamond Crystal preferred

Spices any aromatics you wish, like fresh garlic, rosemary, thyme, cracked pepper etc.

1 high quality digital thermometer

Have your butcher remove the bones and then tie them back on for you. It sounds silly but the bones will act as a heat sink slowing down the cooking process, which is critical here. Plus having them cut allows for easy peezy carving at the dinner table.

Mix the salt with your dry aromatics, or just salt alone is an elegant choice as well. Season the entire roast GENEROUSLY. Don't be afraid to pack any extra on top forming a thin crust all over the surface.

Ovens, grills, and smokers are the best. If you have the time, you can go as low as 170F. However, your max temperature should not go over 225F. Remember, the slower the better. If this whole process takes 6-8 hours, you're winning.

Place the roast bones down in a shallow roasting pan. Put roast in the oven and forget about it for 4 hours or so. Check the progress. Insert your thermometer into the thickest part of the center of the roast. As you approach 125 degrees, shut off the heat and leave doors and lids completely closed for one hour. We're trying to keep the meat hot but stop the cooking.

An hour before dinner, crank the heat as high as it will go, even using the broiler in your oven if necessary. Cook until a rich brown crust forms. Remove the roast and let it rest at least 30 minutes.

Cut the twine to remove the bones (I keep my pressure cooker next to me and just throw the bones in there to make the most amazing beef stock you've ever tasted). With a very long and very sharp knife, cut thick meaty slabs across the roast and serve with your favorite condiments.

Enjoy,
Chef Ben