



Prime Rib

INGREDIENTS

- 4 bone prime rib
- 4 oz rosemary, sprigged and finely chopped
- 4 oz thyme, sprigged and finely chopped
- ½ cup California garlic minced
- ½ cup minced shallots
- 2 tbsp. fresh ground black pepper
- ½ - ¾ cup virgin oil, as needed

PREP

Marinate

- Mix all ingredients in a bowl, excluding the prime rib and oil. Slowly add oil until it makes a paste.

Ribeye

- Rinse off ribeye if taking out of cryovac packaging. Rub with marinate and wrap in plastic. Refrigerate for 24 hour.

COOKING

- Preheat convection oven to 325 degrees or conventional oven to 375.

- Remove plastic wrap and apply a fair amount of kosher or sea salt.
- Put back until desired doneness.

Rare: Pull at 115 degrees. Remove from oven and let rest for 10-15 minutes. Carryover cooking will bring up another 10 degrees.

Medium-Rare: Pull at 125 degrees. Remove from oven and let rest for 10-15 minutes. Carryover cooking will bring up another 10 degrees.

Medium: Pull at 135 degrees. Remove from oven and let rest **for** 10-15 minutes. Carryover cooking will bring up another 10 degrees.

Medium-well: Pull at 145 degrees. Remove from oven and let rest for 10-15 minutes. Carryover cooking will bring up another 10 degrees.

Well: Pull at 155 degrees. Remove from oven and let rest for 10-15 minutes. Carryover cooking will bring up another 10 degrees.