



**DO
NOT
OPEN OVEN**

**DELICIOUS PRIME RIB IN PROGRESS
THANK YOU!**

COOKING INSTRUCTIONS:

Defrost roast for 48-72 hours in the refrigerator. When ready to cook, remove both the roast and the included butter from the refrigerator. Let roast sit for 2 hours to reach room temperature. Preheat oven to 500 °F. Remove roast from the plastic covering and pat dry with paper towels. Using disposable gloves or a spatula, coat the top of the roast with butter. Place in an oven-safe roasting pan, add two cups of water or beef broth, and place into the oven.

Roast for 50 minutes for 6lb roast or 30 minutes for 4lb roast, decrease cook time by 10 minutes for medium rare or increase time by 20 minutes for medium well. Turn off oven and leave roast in oven for 2 hours. **LEAVE OVEN DOOR CLOSED AND DO NOT OPEN.** Remove Roast from oven and let rest for 10-15 minutes before slicing & serving. Based on this cooking method, you will have perfectly cooked your Prime Rib Roast!

Ray's Red Wine Pan Sauce

Remove roast from pan and place on platter, tent with foil and allow to rest. Take roasting pan, pour off excess fat, being careful to leave drippings in pan and place on burner at medium heat. Add 1 cup of red wine, and bring to simmer, scraping bottom of pan to release the brown bits. Take 2 tablespoons of corn starch and mix with 2 tablespoons of water, mix to form slurry. Add slurry to roasting pan, continue to stir slowly while adding slurry to broth, season to taste. Remove from heat and serve with prime rib.

