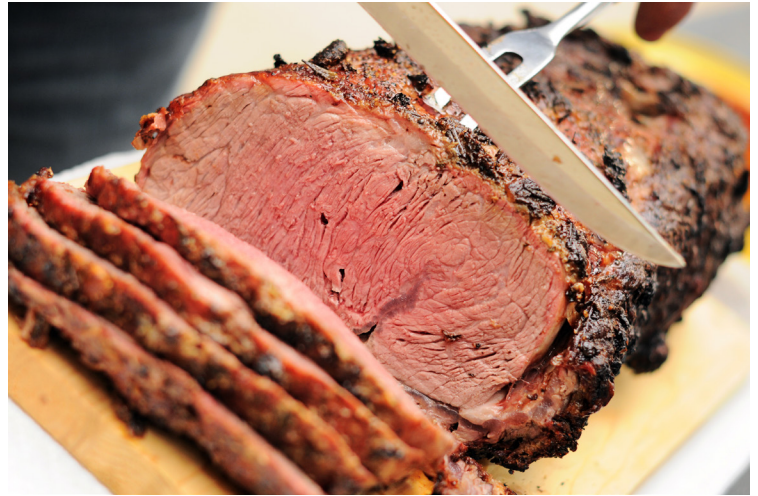


# Prime Rib Roast

Difficulty: Easy | Prep Time: 1½ Hours | Serves: 4-6  
Recipe by Draeger's Viognier, Chef RJ Subaba

- 4 lb Boneless Ribeye
- 2 cups kosher salt
- ¼ ground black pepper
- 1 cup finely chopped rosemary
- ¼ cup canola oil



## Preparation:

Preheat your oven to 500°F.

Combine the salt, pepper, and chopped rosemary in a small bowl and set aside. Pat the roast dry with a paper towel, then rub the roast with canola oil. Season the roast generously with the salt, pepper, and rosemary. Reserve any remaining salt mixture for final seasoning.

Place the roast in the oven for 5-10 minutes, or until the outer side of the roast has browned. Then, carefully standing to the side of the oven, open the oven door to release the hot air.

Reduce oven temperature to 250°F degrees and once again close the oven door. Cook for 45 minutes-1 hour.

Using a thermometer, check the roast for internal temperature of 110-115°F for medium rare. Remove from oven, cover loosely with foil, and let sit 15-20 minutes before slicing.

Season with left over salt mixture to desired taste. Enjoy with Draeger's own Horseradish Sauce!

*Viognier*  
*The Restaurant at Draeger's*