

Prime Rib with Rosemary Salt Crust

Pair with: Patriarch's Promise, 2014 Zinfandel or Primitivo



Ingredients:

1 whole boneless rib-eye (12-15 lbs)
Olive oil
1/4 cup fresh peppercorns
3 sprigs fresh rosemary
5 sprigs fresh thyme
1/2 cup kosher salt
1/2 cup minced garlic

Directions:

Preheat oven to 500° F.

Cut rib-eye in half to be roasted in halves for more even cooking. Heat a few tbs of oil in a large skillet over high. Sear both rib-eyes until they are a dark golden color, about 2-3 mins per side.

Place peppercorns into a bag and crush with a rolling pin. Shred the leaves from the thyme and rosemary and add to the bag along with salt and garlic. Mix seasoning well. Coat rib-eye with olive oil and rub the seasoning in. Pat well so it sticks and the meat is evenly coated. Roast 20 mins at 500°, then reduce heat to 325° F and roast until a meat thermometer registers 125° for rare or med-rare. Plan for a roasting time of about 20 mins per pound. Roast will continue to cook slightly after being removed from the oven—let rest for 15-20 mins before slicing. Enjoy!

