

PRIME RIB

A prime rib is not just delicious, it's also really simple. This is my mom's recipe and for me it's the quintessential roast beef. A handful of ingredients and a couple steps and you're there. A good instant read thermometer will help you nail the doneness. And don't skip the mustard or anchovy paste – it won't taste like mustard or anchovies, but it will taste delicious.

Serves 4 to 6

INGREDIENTS

- One 4-5 pound prime rib, preferably bone in
- Kosher salt & fresh ground pepper
- 5 cloves garlic, minced
- 1/4 cup Heinz Yellow Mustard
- 3 tablespoons anchovy paste



PREPARATION

- 1.** Take the roast out of the fridge 2 hours before cooking and pat dry with paper towel.
- 2.** Preheat oven to 450° F.
- 3.** Season generously with the salt and pepper.
- 4.** Combine garlic, mustard and anchovy paste - mix well to combine and rub over the entire roast well.
- 5.** Put the roast into the oven for 20 minutes then turn down heat to 325° F.
- 6.** Cook approximately 12-15 minutes a pound until you get the temperature you want
- 7.** For medium rare, look for a thermometer to read 125° F in the center of the roast - 130° F for medium
- 8.** Once you hit your desired temperature - take roast out of the oven, cover loosely with foil and allow to rest for 20-30 minutes before carving - it will rise an additional 5 degrees while it rests. Serve.