



From Our Family to Yours

## Prime Rib Roast

### Ingredients

- 3 oz Kosher Salt (SKU #92274)
- 1 oz Black Pepper (SKU #68258)
- 2 oz Garlic Powder (SKU #68156)
- 2 oz Onion Powder (SKU #68191)
- 2 oz Paprika (SKU #68351)
- 2 oz Brown Sugar (SKU #861616)
- 1 Ribeye (SKU #12216)
- Au Jus Prep (SKU #58215)



### Instructions

In a medium sized bowl, mix kosher salt, black pepper, garlic powder, onion powder, paprika and brown sugar. Heat oven to 275 degrees. Remove ribeye from cryovac and rub spice rub all over to cover (if you're serving less than 15 people, you can cut the ribeye in half or quarters and freeze the rest for another time – you will just have to adjust time in the oven). Any leftover spice mixture can be saved in an airtight container or a zip tight bag and use later for steaks, chicken, ribs, etc.

In a large roasting pan with a rack, place the ribeye. In the meantime, prepare your au jus by mixing  $\frac{1}{4}$  cup of au jus prep to 1 quart of water. Reserve this mix for later. Bake for approx. 4 hours or an internal temperature of 125 degrees (for medium rare). Turn the oven temperature up at this point to 450 degrees with convection (if you have it) and roast until outside is golden brown and/or begins to caramelize. Remove from oven and let rest for at least 20 minutes. Heat the au jus mixture. Slice ribeye into desired sized portions and serve with au jus!