

# *Traditional Prime Rib*



## **Ingredients:**

10 pounds prime rib  
1/2 cup chopped garlic  
2 tablespoons chopped basil  
2 tablespoons chopped marjoram  
2 tablespoons fresh oregano  
2 tablespoons thyme  
1/2 cup olive oil  
2 tablespoons salt  
2 tablespoons black pepper

## **Directions:**

Combine garlic, basil, oregano, marjoram and thyme into a small bowl and add olive oil, salt and black pepper.

Whisk until blended.

Place prime rib in a plastic bag and add seasoning mixture.

Seal bag and refrigerate overnight.

Preheat oven to 425 degrees.

Remove roast from bag and place in roasting pan.

The seasoning mixture will look a bit like butter that has been melted.

Scrape excess seasoning mixture from the bag and rub on roast, making sure it is evenly applied.

Place roast in the oven at 425°F for 2 1/2 to 3 hours.

Pay close attention to your thermometer.

The interior temperature is more important in large roasts than the estimated time.

Remove from oven and let stand for 10 minutes before carving.