

Prime Rib Roast

Notes

? lbs 4 Rib Roast
1 cup Red Wine
1 cup Water
4 Sage fresh
Oil
Salt n Pepper (to taste)

1. Let Roast Season in Refrigerator in container with air holes for 4-6 days.
2. After 4-6 days, rub meat with salt n pepper and Oil.
3. Place roast in a 250 F oven until internal temp reaches **135 F. This step can take several hours!**
4. Take out of oven and place roast on clean plate. Cover meat with foil and let rest till internal temp stops rising.
5. Deglaze pan to recover meat bits with red wine and water. Remove liquid to sauce pan add sage and reduce by ½.
6. Place roast back on pan and onto a 500 F oven and cook for approximately 15 – 20 minutes to form a crust.