

Prime Rib Roast

Directions:

Preheat oven to 350° F. Place the shallot, garlic, and roasting mix in a food processor. Cover and pulse until finely chopped. Then add oil, pepper, and salt and process until blended. Rub over roast.

Place roast on a rack in a large roasting pan. Bake, uncovered, 1 3/4 – 2 1/4 hrs or until meat reaches desired temp. For medium-rare, a thermometer should read 145° F, medium 160° F, and well-done 170° F. Remove roast to a serving platter and keep warm; let stand 15 minutes before slicing.

Meanwhile, in a small saucepan, bring broth and wine to a boil. Cook until liquid is reduced to 1 cup. Remove from heat and stir in butter and salt. Slice your roast and serve with sauce. Enjoy!