

Cremer's E-Z Prime Rib

Author: Cremer's Grocery

Recipe type: Main

Ingredients

- Prime Rib
- Worcestershire Sauce
- Au Jus

Instructions

1. Preheat oven to 350-375 degrees
2. Rub with Worcestershire Sauce and marinate at room temperature for 2-3 hours.
3. Bake uncovered, lean side up, until it starts turning brown. Turn rib over and bake until other side starts to brown and internal temperature is 125-130 degrees. If rib starts getting too brown before reaching temperature, cover with aluminum foil tent.
4. Remove from oven and let stand 30-60 minutes before slicing.
5. Prior to slicing, heat oven to 450 degrees and return to oven until outside of rib is hot.
6. Heat Au Jus in pan on top of stove. If center cuts of rib are too rare, dip slices into hot Au Jus when serving.

Notes

IT IS RECOMMENDED THAT A MEAT THERMOMETER IS USED.

Recipe by Cremer's Meats at <https://cremersmeats.com/446/cremers-e-z-prime-rib/>