

Rosemary Herb Crusted Prime Rib

Ingredients

- 1 bone in ribeye roast (or boneless but the bone in adds flavor and a secret snack for the chef and his dog later on)
- 2 large bunches of fresh rosemary
- 5-6 large garlic cloves (about half of a garlic head or knob)
- 1 stick of butter
- 2 tablespoons kosher salt
- 6 tablespoons coarse ground black pepper or even better cracked black pepper
- 2 1/2 tablespoons olive oil (this is an irrelevant measurement but it looks better doesn't it)
- 1 tablespoon smoked paprika
- 1 cup of your favorite soy sauce
- 1 large onion
- 1 tablespoon dried Italian seasoning

Preparation

- **Step 1:** Take 1 of the bunches of rosemary and chop it up as fine as possible, then melt the stick of butter and mix the soy sauce in with the butter, rosemary, salt, pepper, Italian seasoning and paprika.
- **Step 2:** If you got the bone in roast...good for you...tell no one except your best friend (the dog) and later in the evening when everyone is gone get a bottle of merlot go outside and become a werewolf...BUT before that cut the bones from the rest of the roast and tie it right back into place with some butchers twine.
- **Step 3:** Rub the rosemary, butter concoction all over the roast, cut a few incisions into the top of the roast and stick the garlic cloves in there about 2 per bone and keep them in line with the bones if possible. (don't forget to remove these before serving).
****Important**** Once you rub the roast cover it in aluminum foil and let sit for at least 2 hours before cooking.
- **Step 4:** Preheat the oven to 450F degrees for 15 minutes and place the roast bone side down in a deep roasting pan, preferably one with a rack but if you don't have a rack you can use the bones and the onion (if you put the onion in at this point be sure to grease the pan or they will burn to it).
- **Step 5:** After 15 minutes reduce the oven temperature to 325F and place the onion cut in 2 halves under the roast and the rest of the rosemary. This will steam up into the roast and also make the kitchen smell amazing for like 2 days. Cook at 325 until the meat is about 120 degrees for medium rare. Estimate about 15 minutes per pound. Once it is ready take it out of the oven and let it take a nap for about 30 minutes.
- **Step 6:** Once the roast has had it's nap untie the ribs and hide them for later...then slice the roast and serve