

Holiday Prime Rib Roast

Yield: 1 Roast

Prep time: 30 mins

Total time: 12 hours (overnight cooking)

Ingredients

Rosemary, chopped | 1 TBSP

Thyme, chopped | 1 TBSP

Oregano, chopped | 1 TBSP

Garlic, chopped | 2 TBSP

Unsalted butter, softened | ½ lb.

Salt | to taste

Pepper | to taste

1 bone-in prime rib roast



Directions

1. Trim the roast to your liking and truss with butcher's twine. Season the roast with salt and pepper.
2. Make an herb garlic butter with the rosemary, thyme, oregano, and garlic. Spread the herb butter on the roast and chill until ready to cook.
3. Cook the roast in the iCombi Pro using Meat / low-temperature cooking / color 3 / 125° (50° C) or at a higher temp to your liking. Leave to cook and hold overnight for an easy holiday service.
4. Finish the prime rib by removing the prime rib roast from the cabinet, cut away the twine and slice into it!
Serve with Demi-glace, Jus or horseradish cream!

