



PRIME RIB
with
HERB & GARLIC CRUST

Trefethen

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INGREDIENTS

- 10 lbs prime rib roast
- 2 Tbsp Trefethen extra virgin olive oil
- 2 Tbsp dried garlic powder
- 2 Tbsp dried onion powder
- 2 Tbsp dried Porcini mushroom powder
- 2 Tbsp salt
- 2 Tbsp fresh black pepper

PROCEDURE

1. Place the roast in a roasting pan with the fatty side up. Rub the rib with the oil to create a nice layer all around the meat. In a small bowl, mix together all other dried ingredients. Spread the mixture over the roast, concentrating most of the crust on the top fatty side. Let the roast sit out until it is at room temperature, about an hour.
2. Preheat the oven to 500F. Bake the roast for about 20 minutes in the preheated oven to brown the crust. Careful not to burn the spices. Reduce the temperature to 325F and continue roasting for an additional hour or until the internal temperature of the roast is 135F for a lovely medium-rare.
3. Allow the roast to rest for 10-15 minutes before carving so the meat can retain its juices. Slice into thick steaks. Enjoy with our HâLo Cabernet Sauvignon.

TREFETHEN WINE PAIRING

***Cabernet Sauvignon:** Ripe, focused flavors of cherry, boysenberry, and blackcurrant are complemented by soft notes of cedar, bay leaf, and a savory earthiness. Its fruit-driven entry is balanced with firm tannins that give way to a lush, lingering finish.*