



## Prime Rib Roast

### Ingredients

- 1 grassfed rib roast
- salt
- pepper
- garlic powder

### Preparation and Cooking

Rub the roast well with seasonings and let stand at room temperature. Place in roasting pan with rib side down. Put in cold oven. Roast for 1 hour at 375°F. Turn off oven until ½ hour before serving. Again turn oven to 375°F for 30 minutes.

NOTE: Do not open the oven door from the time you put the roast in until it's ready to eat. Roast will be beautifully brown on the outside and rare on the inside. If a less rare roast is desired, the temperature should remain the same, but the final reheating time may be increased by 10 minutes.