



Newport Ave. Market's Prime Rib Recipe

Our own prime rib recipe is designed for an average 4-5 rib prime rib, larger ribs may take slightly more ingredients, while smaller ribs, may take less.

Ingredients

1 Oregon Country Beef Prime Rib Roast
8 cloves of garlic, minced
1/2 cup whole grain Dijon Mustard
1/2 cup balsamic vinegar
1/4 to 1/2 cup olive oil
4 tablespoons course black pepper
1/2 tablespoons salt (kosher)

Blend all ingredients together. Put roast in a large freezer bag. Add combined ingredients in bag. Close bag and work mixture into roast. Let stand for at least 2 hours and/or up to 8 hours in the refrigerator. Standard roasting time is: 450° F for 30 minutes, reduce heat to 300° F and cook 15 minutes per pound thereafter.

Additionally, smaller prime ribs require different cooking temperatures, start at 450° for 30 minutes, then reduce your oven to 375° F, instead of the 300° F.

Due to varying temperature in ovens, we highly recommend using a meat thermometer.

125-135° = Rare 135-140° = Medium Rare 140-150° = Medium to Medium Well

Very Important: Let stand for 15-25 minutes before carving.

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