



🔹 Prime Rib Roast

1 beef rib (14 to 16 lbs), roast ready
Lords of Salt Hazelnut Sea Salt
12 cloves peeled garlic
6 sprigs fresh thyme
1 large onion, in ¼ inch thick slices
Fresh-cracked black pepper

Preheat oven to 350 degrees F.

Using a sharp knife, make a slit ¾ inch of the way up fat cap of the roast. Pull fat cap back and season entire roast with hazelnut sea salt. Place garlic, thyme and onion slices between meat and fat cap. Lay fat cap back over vegetables and meat. Using butchers twine, secure fat cap to meat, tying the two together six times along the roast (wrap twine from rib end to loin end). Cover exposed fat cap with cracked black pepper. Place roast, rib side down, on a wire rack. Place wire rack in oven on center rack. Place drip pan on bottom rack of oven to catch drippings from roast. Cook 90 minutes to 2 hours for medium rare.

Remove roast from oven for 10 to 15 minutes before slicing. Using a knife cut away the butchers twine. Carve roast into individual servings. Reserve drippings for later use.