

## Eddie's Prime Rib Roast

PRIME RIB ROAST (WASH, TRIM, AND PAT DRY)

2 STICKS BUTTER (1 CUP)

FRESH HERBS CHOPPED (YOUR CHOICE)

EDDIE USED: ROSEMARY, THYME,

OREGANO, BASIL AND GARLIC

2 1/2 CUPS BEEF BROTH

1 LARGE ONION SLICED

SALT & BLACK PEPPER

STEAK SEASONING

Mix butter with chopped fresh herbs. Rub roast down on all sides with butter, saving a little for basting. In a roasting pan place fresh rosemary and sliced onion along with beef broth. Use chicken broth if you do not have beef, it will work just fine. Now put roasting rack in pan and place your roast on it. Salt and pepper roast well. Sprinkle well with steak seasoning.

Place roast in a 400-degree oven for 20 minutes. Then turn temperature down to 275 degrees. Place a thermometer in the meat. Once meat is at 120 degrees in center of loin, remove it from oven. Let roast rest for 10-15 minutes before slicing. Pour drippings through a strainer into a serving dish and serve juice (au jus) with each steak in a small cup.

If you prefer to cook loin longer, remember the ends will be more done for those want a well-done piece of steak.

*"We enjoy my brother Eddie's Prime Rib at our Christmas Gathering and Feast!"- Tammy*