Chef Kathy’s Prime Rib with Herb Salt Crust Recipe

Ingredients:

* 12 pound boneless ribeye
* Olive oil
* ¼ cup coarse ground pepper
* 5-6 sprigs fresh thyme
* 3-4 sprigs fresh rosemary
* ½ cup sea salt
* ½ cup minced garlic

Directions:

1. Preheat oven to 500 degrees.
2. Shred the leaves from the thyme and rosemary sprigs.
3. Chop the leaves.
4. Mince the garlic.
5. Mix the salt with the pepper, rosemary leaves, thyme leaves and garlic.
6. Pour a small amount of oil in the herb mixture to form a paste.
7. Pour olive oil over the rib eye and pour on the rub paste mix.
8. Pat slightly to get it to stick to the meat.
9. Roast for 20 minutes, then reduce the heat to 275 degrees F and roast until a meat thermometer registers 125 for rare/medium-rare, about 20 more minutes (the roast will continue to cook slightly after removing from the oven).
10. Remove from the oven and let rest for 15 to 20 minutes before slicing.