



POPULAR RECIPES

SAVED RECIPES

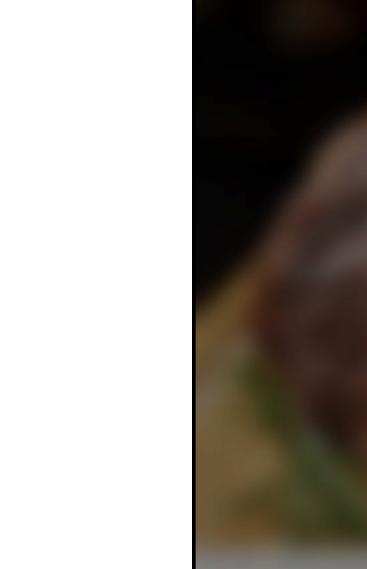
SHOPPING LIST

SETTINGS

CHANDLER BING

POPULAR RECIPES


★★★★★
Prime Rib Roast
The Prime Rib Roast is a classic and tender cut of beef taken from the rib primal cut. Learn how to make the perfect prime rib roast to serve your family and friends. Check out What's Cooking America's award-winning Classic Prime Rib Roast recipe and photo tutorial to help you make the Perfect Prime Rib Roast.
INGREDIENTS LIST
1 Prime Rib Roast (standing rib), approximately 8 pounds
1/2 cup good-quality balsamic vinegar
1 cup (packed) Italian parsley leaves
8 cloves garlic, minced
1/4 teaspoon salt
Freshly ground pepper to taste
Salt to taste
1 cup water
3 drops Worcestershire sauce
PREPARATION
① Preheat oven to 350 degrees F. Let roast stand at room temperature for 1 hour.
② In a small saucepan over medium-high heat, boil balsamic vinegar until it reduces to 1/4 cup, approximately 3 minutes. Remove from heat and set aside.
③ Finely mince the parsley. Mix together with the minced garlic, 1/4 teaspoon salt, and a generous amount of pepper. Using the tip of a sharp knife, bore 7 to 10 narrow holes, each about 1 1/2" deep, in the rib roast. Fill the holes with the parsley-garlic mixture. Spread any remaining mixture over the surface of the roast. Sprinkle all sides of the meat with salt and pepper.
④ After slicing the roast, add any accumulated meat juices to the balsamic sauce. Serve the meat slices on warmed plates with balsamic sauce on the side.


★★★★★
Strawberry Shortcake
This Strawberry Shortcake Poke Cake is a delicious, cool treat topped with a cream cheese and whipped cream frosting and all topped with fresh strawberries.
Comments
TOM KLEIN 06/26/2023
Prime rib roast was amazing!!!
SALLY PARKER 06/30/2024
This Recipe exceeded all my expectations! I was just amazed how little preparation this recipe took :)
Leave us a review
★★★★★