



Chef Recipes



POPULAR RECIPES

SAVED RECIPES

SHOPPING LIST

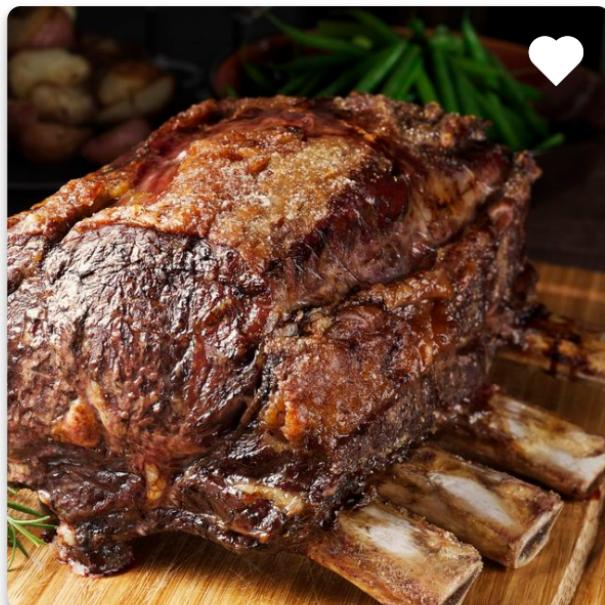
SETTINGS



APPETIZERS

ENTREES

DESSERT



Prime Rib Roast



5HR

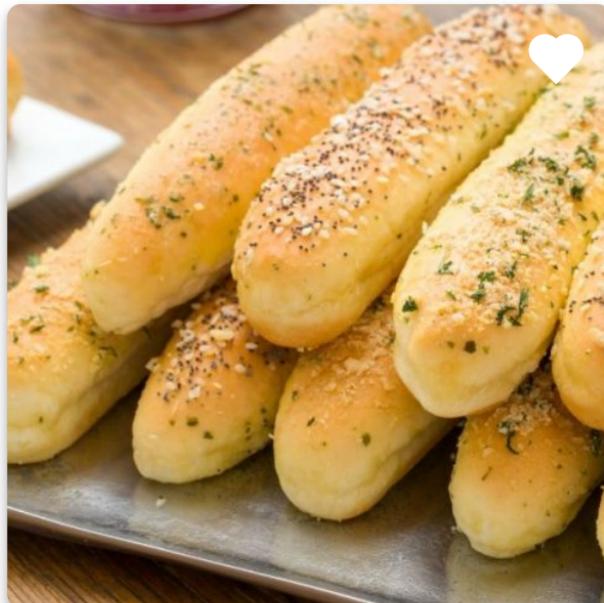


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The Prime Rib Roast is a classic and tender cut of beef taken from the rib primal cut. Learn how to make the perfect prime rib roast to serve your family and friends. Check out What's Cooking America's award-winning Classic Prime Rib Roast recipe and photo tutorial to help you make the Perfect Prime Rib Roast.

**APPETIZERS****ENTREES****DESSERT****Breadsticks**

5HR



685



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These breadsticks are so good, and pretty easy to make!

They would make a GREAT side dish to your meal!



APPETIZERS

ENTREES

DESSERT



Strawberry Shortcake



5HR

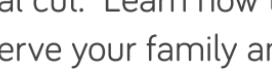


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This Strawberry Shortcake Poke Cake is a delicious, cool treat topped with a cream cheese and whipped cream frosting and all topped with fresh strawberries.



Prime Rib Roast

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SHOPPING 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

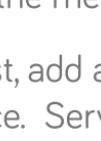
1/4 teaspoon salt

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,

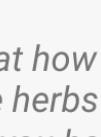
approximately 3 minutes. Remove from heat and set aside.

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.



COMMENTS



TOM KLEIN

7.01.2017

This prime rib roast was amazing!!!



SALLY PARKER

7.01.2017

I was amazed at how little preparation this took. Just rub on the herbs and butter, let it sit for a few hours and you have an amazing piece of meat!

Type your comment here...



X

YOU DID IT!

Let your friends know about it



Leave a review

