

A LITTLE TASTE OF HERON'S KEY

This recipe is brought to you by Heron's Key's own, Chef Jason.

Standing Rib Roast

(Makes 12 10oz. servings)

INGREDIENTS

- 8 lb. 4oz. prime rib
- 3 & 2/3 tbsp yellow mustard
- 1 & 2/3 tbsp kosher salt
- 1 & 7/8 tsp ground black pepper
- 1 tbsp thyme
- 2 & 7/8 tsp steak seasoning

DIRECTIONS

Start by ensuring the rib roast is at room temperature. Cover roast with a very thin layer of yellow mustard so the salt, pepper and herbs will adhere. Coat all sides with salt, pepper, thyme and steak seasoning. Preheat oven to 275°. Utilizing a reverse searing method, place the roast on a grate, bone side down, in a roasting pan. Roast in oven until internal temperature reaches 100° (approx. 14-15 minutes per pound) then convection bake at 500° until a crust has formed (approx. 12-15 minutes). Insert handheld thermometer in the top/center of roast. Once the internal temperature reaches 125° and holding, transfer the roast to a carving board, cover it loosely with foil and let rest for 20-30 minutes.



WINE PAIRING
Del Rio Pinot Noir