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PERFECT ROAST PRIME RIB EVERY TIME



INCLUDING THE BEST BEEF GRAVY RECIPE

A foolproof way to roast Prime Rib with a few steps and only 3 ingredients for the perfect buttery soft, melt-in-the-mouth, tender juicy beef every single time without fail!

ROAST PRIME RIB VIDEO

Are you intimidated to roast a Prime Rib because it is an expensive cut of beef?

Follow my step by step method and you'll be a prime rib hero.

We usually make this type of roast beef during holidays and important events, but let me tell you, this Prime Rib recipe is really easy to make and if you follow the method correctly, I guarantee, you will be the best chef in your house in no time!

BONUS: This pairs exceedingly well with the perfect beef gravy - recipe included below!

My favorite Roast Dinner menu for the Christmas!



Beef Gravy



Roast dinner





How to cook tender and juicy Prime Rib:

Ingredients:

- 5 lb beef prime rib (bone-in), trimmed and tied (I normally shop at Costco for the meat but the meat on the video was from an online butcher)
- 2-3 tsp kosher salt
- 1/2 Tbsp black pepper, freshly ground
- 2-3 Tbsp Butter or olive oil (butter is best)

METHOD:

1. Remove the Prime Rib from the fridge at least 2 hours before you want to cook it, to let it come up to room temperature (in order to roast more uniformly). Lightly pat the Beef roast dry with a paper towel.
2. Sprinkle meat generously all over with salt and black pepper. Then rub the beef with soft butter or a little olive oil on all sides. Make sure to season the meat well and set aside.

3. Preheat the oven to high heat 450°F-475°F(230°C-240°C) depending on your oven with fan or not.
4. Place the beef in a roasting pan with rack (to let the air circulate around the entire roast) with bone-side-down and roast in the lower third of the oven.
5. Cook for 20 minutes to start the sear. (If your oven comes with a meat thermometer, put it into the thickest portion of the meat)
6. After the 20 minutes, turn the heat down immediately to 325°F/160°C and cook until to your liking/doneness, approx. 70-90 minutes (Check the beef with meat thermometer every 15-30 minutes). I like mine cooked rare-medium rare so, I will cook until the meat reaches 120-125°F (51°C). Oven strengths can vary so I rely on a meat thermometer - super important! (See Below Note).
7. Baste the beef with its own juices, halfway through cooking and then rotate the beef pan front to back.
8. When the beef is cooked to your liking, take it out of the oven and transfer the beef to a board and wrap in foil, to rest for 30 minutes or so before carving. Leave it to rest while you make your gravy and or Yorkshire puddings.
9. Remove string then slice to desired thickness and ENJOY with gravy, roast potatoes, veggies and Yorkshire puddings (CHECK MY NEXT POST FOR THE YORKSHIRE PUDDINGS RECIPE).

NOTE/TIPS:

Prime Rib Cooking Time:

Roast in a fully pre-heated fan-assisted oven at 450°F (230°C for 20 minutes, then reduce heat immediately to 325°F/160°C and continue cooking:

- 10-12 min per pound for rare
- 13-14 min per pound for medium rare
- 14-15 min per pound for medium
- 16-17 min per pound for medium well

Roast until the meat thermometer reaches:

- 115-120°F for rare
- 125-130°F for medium rare
- 135-140 for medium
- 145-150 for well done

A colder or thicker roast will take more time to cook, the internal temp of the roast will continue to rise 5-10 degrees even when you rest the meat, so don't over-cook it. You can roast more in the oven if you want it more well done, or even fire up the grill if someone in your party prefers a more done piece.

How to Make The Perfect Beef Gravy:

Ingredients

1-2 Large White onion

2 or 3 Cloves Garlic (1 Tsp minced Garlic)

1 tbsp Olive Oil

1 Tbsp Beef Better Than Bouillon Organic or Premium

1 Packet Any Brown Gravy Mix

¼ Tsp Black Pepper (To Taste)

METHOD:

1. Slice onions (half rings)
2. Peel & Crush Garlic + finely chop
3. Add oil to saucepan on low heat

4. Add onions to saucepan - Slow fry - stirring occasionally until caramelized/brown (at least 45m-1h), then add the garlic. I normally make a large batch and freeze portions. **Note:** You can cook the onion only until soft (5-10 minutes) but the result so much better when it's cooked until caramelized.
5. Boil Kettle 1 pint - or use vegetable boiling water.
6. In separate Pyrex measuring jug - Add 1 tablespoon of Beef Better Than Bouillon. Then add 1 pint of boiling water and stir until dissolved.
7. After onions are browned in saucepan, add in the gravy mix to saucepan and stir until all powder is wet.
8. Then add in the water and bouillon mix to the saucepan.
9. Stir and simmer on low / medium heat until thickened.
10. Ready to serve..... but tastes so much better if you add in the meat juices from roasting. Don't waste the meat juices!!

SHOP THE INGREDIENTS HERE



USEFUL TOOLS WE USE



About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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