DC MEATS

From Our Family to Yours

Salt Crusted Prime Rib

Ingredients

3 lb	Prime Rib (Bone In, EZ Carve, Boneless)
⅓ Cup	Olive Oil
¼ Cup	Grated Onion
1 Tsp.	Garlic Salt
1 Tsp.	Dried Basil Leaves
½ Tsp.	Dried Marjoram
¼ Tsp.	Pepper

Salt Crust

3 lb	Kosher Salt
1 to 1¼ Cups	Water

You can do any combination of spices you wish. The salt crust is what makes this the best Prime Rib!

Directions

1. Combine oil, onion, and seasoning in a heavy plastic bag, mix well. Add Prime Rib, coat with marinade. Marinate in refrigerator for 2 hours or overnight.
2. In a bowl combine Kosher Salt and water to form a thick paste, adding more as needed up to 1¼ cups of water.
3. On a baking sheet pat salt onto pan a ½ inch thick. Place roast on salt layer, fat side up. Insert the thermometer, do not touch the bones. Pack remaining salt paste around meat to seal well. This will look like a giant snowball.
4. Bake at 350°F until the thermometer registers 130°F approximately 1 hour 20 minutes. Larger roasts may take longer. This is Rare; Let it sit for 10 minutes out of the oven then crack the crust off, it is now medium rare. Throw the salt crust away. Carve and Enjoy!

1 lb Meat = 1 lb Kosher Salt.

Do NOT Skimp on this! It will be salty if you do!

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Bless the Food before us, the Family beside us, and the Love Between us. Amen.