

Master A Perfect Prime Rib

Prime rib roast is the undisputed king when it comes to a large cut of beef. Prime rib is a spectacular centerpiece for a holiday dinner.

Most prime rib recipes call for the meat to be roasted in the oven, but it can also be grilled or air-fried. How you prepare and cook the meat is where all the glory is found, so here are some tips for preparing the perfect prime rib.

When planning a dinner, you may wonder how much prime rib you need to buy. The general rule is 1 pound per guest for bone-in and 1/2 to 3/4 pound for boneless. Consider estimating 1/2 to 3/4 pound for bone-in prime rib if you serve several sides. Sometimes, prime rib roasts are sold “by the rib.” One rib will serve two adults. When in doubt, I recommend erring on the side of buying too much.

Temper the meat before cooking. Tempering the meat means leaving it on the counter to come to room temp. Doing this equalizes the temperature of the meat so it cooks evenly and lowers cooking times. For a smaller 2-3 bone roast, plan on 2 hours of tempering and 4 hours for a full rack.

Cooking a prime rib can be daunting for some people, but there are some basic steps to make it less challenging. Before discussing anything else, to make the best prime rib, investing in a good meat thermometer is essential. The best type is a leave-in meat probe that beeps when the target temp is reached.

Oven:

For oven roasting, remove the roast from the refrigerator. Season it with salt, cover it in plastic wrap, and let it temper before cooking.

Combine your seasonings and rub them all over the outside of the roast. Place the bones down in a cast iron, roasting, or oven-safe pan for a bone-in roast. Place it on a rack and then in the pan for a boneless.

Cook the roast at 500°F for 15 minutes, then reduce the temperature to 325°F and cook until it reaches 5 to 10 degrees from the desired doneness.

Remove the roast from the oven, and tent the entire roast with foil. Let the roast rest for 20-30 minutes. This will allow the juices to seal back into the meat and will help keep your roast from being chewy. Remember that as it rests, the internal temperature will continue to rise.

Grill:

If you want to try grilling, remove the roast from the refrigerator and temper it before grilling; while this is resting, start heating the grill to 500°F.

After 2 hours, rub all sides with olive oil, sprinkle your seasonings on all sides, and press into the roast.

Place your roast over indirect heat and cook at about 450°F to 500°F for 15 to 20 minutes. This sears the meat's outside and helps seal the juices.

Lower the grill's temperature to 250°F and continue to cook until the internal temperature reaches 5 to 10 degrees from the desired doneness.

Remove and place on a carving board; cover loosely with foil for 20-30 minutes to allow the roast to rest.

Air Fryer

Try the air fryer if preparing a smaller roast, 6 pounds and under. Preheat the air fryer to 375°F; while preheating, prepare your roast. Spread butter on all sides of the roast and season as you like.

Place the prime rib in the basket or base dish and air fry for about 15 minutes.

Reduce the temperature to 315°F and cook until the internal temperature reaches 5 to 10 degrees from the desired doneness.

Remove from the air fryer and tent the entire roast with foil. Allow it to rest for 20 minutes before slicing.

Once the bones have been removed, the prime rib is easy to carve. Do not carve the whole roast; just as many slices as you need. This will help the remaining roast stay warm and retain flavorful juices.

Cooking prime rib can seem intimidating, especially since it's an expensive cut of meat! By following these guidelines, even the most novice cook will have success!