



Wildwood Ovens Classic Prime Rib

Recipe by Chef Michael Gerard



Ingredients:

- 1 Bone-in Prime rib roast
- 2 Tbsp Olive Oil
- TT Penzey's Prime Rib Seasoning
- TT Rock Salt
- TT Fresh cracked black pepper
- 4 Cloves garlic

Directions:

Trim excess fat from the Prime Rib; leave some of the fat cap to keep the roast moist. Rinse and pat dry with a paper towel. Slice garlic into thin spears and insert into the roast, making a hole first with a narrow knife. Coat the meat with olive oil and season heavily with salt, pepper, and prime rib seasoning. Skewer lengthwise with a triple fork skewer and place on a rotisserie over charcoal; or place fat side up in a large roasting pan and place in an oven preheated to 500°F. Remove from heat when you have reached an internal temperature of 125°F. Knock off excess rock salt by hitting the skewer with the back of a large knife. Allow meat to rest 5-10 min before slicing.

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