



Chef Receipe



POPULAR RECIPES

SAVED RECIPES

SHOPPING LIST

SETTINGS



HARRY TRUMAN



APPETIZERS

ENTREES

DESSERT



Prime Rib Roast

 5hr

 685

 107

The Prime Rib Roast is a classic and tender cut of beef taken from the rib primal cut. Learn how to make the perfect prime rib roast to serve your family and friends. Check out What's Cooking America's award-winning Classic Prime Rib Roast recipe and photo tutorial to help you make the Perfect Prime Rib Roast.



APPETIZERS

ENTREES

DESSERT



Breadsticks

5hr

685

107

These breadsticks are so good, and pretty easy to make! They would make a GREAT side dish to your meal!



APPETIZERS

ENTREES

DESSERT



STRAWBERRY SHORTCAKE

 5hr

 685

 107

This Strawberry Shortcake Poke Cake is a delicious, cool treat topped with a cream cheese and whipped cream frosting and all topped with fresh strawberries.



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SHOPPING LIST

- 1** Prime Rib Roast (standing rib), approximately 8 pounds
- 1/2 cup** good-quality balsamic vinegar
- 1 cup** (packed) Italian parsley leaves
- 8 cloves garlic, minced
- 1/4** teaspoon salt
- Freshly ground pepper to taste
- Salt to taste
- 1 cup** water
- 3** drops Worcestershire sauce



PREPARATION

- ✓ Preheat oven to 350 degrees F. Let roast stand at room temperature for 1 hour.
- ✓ In a small saucepan over medium-high heat, boil balsamic vinegar until it reduces to 1/4 cup, approximately 3 minutes. Remove from heat and set aside.
- ✓ Finely mince the parsley. Mix together with the minced garlic, 1/4 teaspoon salt, and a generous amount of pepper. Using the tip of a sharp knife, bore 7 to 10 narrow holes, each about 1 1/2" deep, in the rib roast. Fill the holes with the parsley-garlic mixture. Spread any remaining mixture over the surface of the roast. Sprinkle all sides of the meat with salt and pepper.
- 4 After slicing the roast, add any accumulated meat juices to the balsamic sauce. Serve the meat slices on warmed plates with balsamic sauce on the side.



COMMENTS



TOM KLEIN

7.01.2017

This prime rib toast was amazing!!!



SALLY PARKER

7.01.2017

I was amazed at how little preparation this took. Just rub on the herbs and butter, let it sit for a few hours and you have an amazing piece of meat!



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