

Garlic Prime Rib

(recipe pairing with Utopia Pinot Noir)

Ingredients

1 10 pound prime rib roast

10 cloves garlic (minced)

2 T olive oil

2 t salt

2 t ground black pepper

2 t dried thyme

Instructions

Place roast in roasting pan with fatty side up. In small bowl mix garlic, olive oil, salt, pepper and thyme. Spread mixture over the fatty layer of the roast and let sit out until it reached room temperature. (no longer than 1 hour)

Preheat oven to 500 degrees F.

Bake the roast for 20 minutes in preheated oven, then reduce the temperature to 325 degrees F. Continue roasting for an additional 60 to 75 minutes. Internal temperature should be 145 degrees F for medium rare.

Allow the roast to rest for 10 to 15 minutes before carving.