

BRAD'S PRIME RIB

FIGURE ABOUT **2 ½ HOURS** Total
COOKING TIME 16 pound Rib

Figure About 3 Hours Total cooking time
for a 18-19 pound Rib

CHOOSE A RIB 14 TO 16 POUNDS AND
HAVE THE RIBS AND FAT CAP CUT OFF
AND TIED BACK ON.

PREPARE THE RIB BY SETTING IT OUT
ABOUT 3 HOURS BEFORE BAKING IT,
PUNCH HOLES IT IN AND SHOVE IN
FRESH GARLIC OR MINCED GARLIC
AND THEN RUB A BEEF BASE, GARLIC,
DRY BASIL AND LOTS OF PEPPER OVER
THE TOP AND BOTTOM, THEN ON TOP
PUT A GENEROUS AMOUNT OF COURSE
SALT LIKE KOSHER OR SEA SALT, LOTS
OF SALT AND PEPPER. ADD ABOUT 1
INCH OF WATER.

**DO NOT COVER THE ROAST BAKE IT
UNCOVERED!**

USE A MEAT THERMOMETER AND
INSERT IT IN CENTER OF ROAST WITH
OUT TOUCHING BONE, PRE HEAT THE
OVEN TO 450 DEGREES AND AFTER ITS
HOT PUT THE ROAST IN FOR 30
MINUTES THEN TURN OVEN TO 325
DEGREES FOR 8 MINUTES PER POUND,

WHEN THE THERMOMETER GETS TO
RARE ABOUT 130 DEGREES NO HOTTER
THEN TAKE OUT THE ROAST AND SET
ON PLATTER FOR 15 MINUTES BEFORE
CARVING TO LET JUICES RUN BACK IN.
WHILE IT'S SETTING IT WILL KEEP
COOKING ABOUT 5 MORE DEGREES.

For a 19 pound rib figure about 3 hours total
cook time,
Do exactly as I have written