



**Paul's Supermarket**  
*A Fresh Experience!*

**PRIME RIB OF BEEF**  
**Printed from COOKS.COM**

6-8 pounds boneless beef rib roast  
1 tablespoon onion salt  
1 tablespoon granulated garlic powder  
1 tablespoon paprika  
1/2 tablespoon freshly ground pepper, preferably white  
1/2 tablespoon thyme  
a few cloves of garlic peeled and sliced  
olive oil

Preheat oven to 500 degrees

Multiply the weight of the meat times 5. This will give you the amount of time to leave it in the oven at 500 degrees.

Example: 5 lbs. times 5 equals 25 minutes. Ovens may vary. 5 times the weight gives me medium to medium rare. For medium rare to rare I multiply the weight of the meat by 4.8.

Wash and dry the meat and rub olive oil on the meat. Put small slices into the meat and insert garlic slivers. Mix the spices together and rub them on the meat.

Stand the roast fat side up in a roasting pan. I also place a rimmed cookie sheet under the pan to stop some of the splatter. Put the roast into the well preheated oven and close the oven. **BE EXACT ON YOUR TIME! DO NOT REOPEN THE OVEN DOOR!**

My 5 lb. roast will stay at 500 degrees for 25 minutes. Your roast stays in for whatever the number of minutes you figured out.

When the timer goes off, shut the oven off and reset your timer for 2 hours **BUT DO NOT OPEN THE OVEN DOOR UNTIL 2 HOURS ARE UP!** Your roast will be ready to serve and perfect throughout.

Submitted by: CC. Mastrangelo