

CopyCat Longhorn Steakhouse Prime Rib

Ingredients

4 lb bone-in rib roast
1 tbsp kosher salt
1 tsp black pepper
1 tbsp olive oil
4 tbsp unsalted butter
2 garlic cloves, minced
2 cups beef broth
1 cup red wine
1 tbsp Worcestershire sauce

Directions

Rub the rib roast with olive oil, kosher salt, and black pepper.

Preheat oven to 450°F and roast for 15 minutes.

Reduce heat to 325°F and continue cooking until desired doneness (about 2 to 2 1/2 hours for medium-rare).

Rest the roast for 15-20 minutes before carving.

Melt butter in a saucepan, add minced garlic and cook until fragrant.

Add beef broth, red wine, and Worcestershire sauce. Let simmer until reduced, about 15-20 minutes.

Serve the prime rib with the garlic butter and au jus