

# CopyCat O'Charley's Prime Rib

## Ingredients

4 lb prime rib roast  
4 garlic cloves, minced  
2 tbsp chopped fresh rosemary  
2 tbsp chopped fresh thyme  
2 tbsp kosher salt  
2 tsp freshly ground black pepper  
2 tbsp olive oil

## Directions

Preheat oven to 450°F (232°C).

Mix garlic, rosemary, thyme, salt, pepper, and olive oil in a small bowl to create a paste.

Rub mixture over the entire prime rib.

Place the prime rib on a roasting pan and cook for 20 minutes.

Lower oven to 325°F (163°C) and roast for 2-2.5 hours, depending on the desired doneness.

Remove from oven and let rest for 10 minutes before slicing.