

CopyCat Texas Roadhouse Prime Rib

Ingredients

4 lb. prime rib roast
2 tbsp vegetable oil
2 tbsp kosher salt
1 tbsp black pepper
2 tsp garlic powder
2 tsp onion powder
2 tsp dried rosemary
2 tsp dried thyme

Directions

Preheat oven to 450°F.

Remove the prime rib from the refrigerator and allow it to come to room temperature (about 1 hour).

In a small bowl, mix together the salt, black pepper, garlic powder, onion powder, dried rosemary, and dried thyme.

Rub the prime rib with the vegetable oil and then season generously with the spice mixture, making sure to cover all sides.

Place the prime rib in a roasting pan with the fat cap facing up.

Roast the prime rib for 15 minutes at 450°F, then reduce the oven temperature to 325°F and continue cooking for 1 1/2 to 2 hours, or until the internal temperature reaches 135°F for medium-rare.

Remove the prime rib from the oven and let it rest for 15-20 minutes before carving and serving.