

# Perfect Prime Rib

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	pounds	prime rib roast
1/4	cup	unsalted butter - softened
1	tablespoon	black pepper
1	teaspoon	herbes de Provence
		kosher salt

Place roast on plate and bring to room temperature, about 4 hours.

Preheat oven to 500.

Combine butter, pepper, and herbes in a bowl and mix. Spread evenly over entire roast. Season roast generously with salt.

Roast in oven for 20 minutes. Turn off oven and leave in oven, with door closed for 2 hours. Remove from oven, slice and serve.