

PERFECT PRIME RIB



INGREDIENTS

- 5lb prime rib trimmed
 - Salt
 - Pepper
 - Rosemary
 - Olive oil
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- Sous Vide units are available around the holidays for under \$100

METHOD

1. Season the prime rib generously with salt and pepper.
2. Place the seasoned roast in a FoodSaver (or similar) bag and vacuum-seal it.
3. Submerge the sealed roast in a sous-vide water bath set to 130°F.
4. Cook for 6–10 hours (at least 6 hours, no more than 10).
5. Remove the roast from the water bath, take it out of the bag, and pat it dry.
6. Rub the roast with olive oil and season with rosemary.
7. Place the roast in a roasting pan and put it into a 500°F preheated oven for 15 minutes to develop a crust.
8. Let the roast rest for 5–10 minutes before slicing.
9. Serve with Oso Libre Quixotic Cabernet Sauvignon.
10. Enjoy!