**Prime Rib w/ Garlic Butter**

Servings: 7-9

1 cup butter, softened

7 cloves garlic, minced

2 tablespoons fresh rosemary, finely chopped

2 tablespoons fresh thyme, finely chopped

2 tablespoons salt

1 tablespoon pepper

5-7 pounds boneless ribeye roast, trimmed

2 tablespoons flour

2 cups beef stock

Mashed potatoes, to serve
Green beans, to serve

**PREPARATION**

1. Preheat oven to 500°F/260°C.

2. Mix together the butter, garlic, herbs, salt, and pepper in a bowl until evenly combined.

3. Rub the herb butter all over the rib roast, then place on a roasting tray with a rack.

4. Bake for 5 minutes per pound of meat — so a 5-pound roast would bake for 25 minutes and a 7-pound roast would bake for 35 minutes.

5. Turn off the heat and let the rib roast sit in the oven for 2 hours, making sure you do not open the oven door or else the residual heat will escape.

6. Once the 2 hours are up, remove the roast from the pan and pour the pan drippings into a saucepan over medium heat.

7. Add the flour, whisking until there are no lumps, then add the beef stock, stirring and bringing the sauce to a boil.

8. Remove from heat and strain the sauce into a gravy dish.

9. Carve the prime rib into ¾-inch slices, then serve with the mashed potatoes, green beans, and sauce!

10. Enjoy!