

Slow Roasted Prime Rib (for 8 People)

Ingredients:

4 lbs Prime Rib
4 tbsp Montréal Steak Seasoning

Instructions:

- 1) Season prime rib with Montréal steak seasoning. Use a torch to brown all sides of the prime rib.
- 2) [UTF-8?]Roast prime rib at 135 °F for 18 hours or 170 °F for 10 hours, until internal [UTF-8?]temperature reach 135 °F. Take it out and let it rest for 30 minutes.
- 3) Before serving, carve the prime rib into 8 portions. Preheat sauté pan, Sear both sides of rib steak quickly on high heat.