

Thyme Crusted Standing Rib Roast

Serves 6-8

Ingredients

- 1 4-bone rib roast, approximately 6½ pounds
- 1 bunch fresh thyme
- olive oil to coat
- salt and pepper to taste

Preparation

1. Rub rib roast with the olive oil, thyme and salt and pepper.
2. In a preheated 375 degree oven, cook the rib roast for approximately 1 ½ to 2 hours, or until the internal temperature reads 125 for medium rare or 135 for medium.
3. Allow meat to rest for at least 20 minutes before carving.
4. Cut meat away from the bone and slice into 8 equal slices
5. Serve immediately

