

MARINATED PRIME RIB

SUBMITTED BY A COOK | UPDATED: OCTOBER 02, 2015

Yield: 10-12 servings

Ingredients

- $\frac{3}{4}$ cup dry red wine
- $\frac{1}{2}$ cup chopped onion
- $\frac{1}{4}$ cup lemon juice
- 1 tablespoon
Worcestershire sauce
- $\frac{1}{2}$ tsp. Dried rosemary,
crushed
- $\frac{1}{2}$ tsp. Dried marjoram,
crushed
- $\frac{1}{4}$ tsp. Garlic salt
- 1 4- to 6-lb. Beef rib roast
- Fresh rosemary (optional)

Preparation

For marinade, in a mixing bowl stir together wine, onion, lemon juice, Worcestershire sauce, rosemary, marjoram, garlic salt, and $\frac{1}{4}$ cup water. Place meat in a plastic bag in a shallow dish. Add marinade; close bag. Marinate in refrigerator for 6 to 24 hours turning bag occasionally. Drain meat and discard marinade. Place meat fat side up, in a large roasting pan. Insert thermometer into center, carefully not to touch any bones. Roast in a 325 degree oven to desired doneness, allowing 1 $\frac{3}{4}$ to 3 hours for rare (140), 2 $\frac{1}{4}$ to 3 $\frac{3}{4}$ hours for medium (160), or 2 $\frac{3}{4}$ to 4 $\frac{1}{4}$ hours for well-done (170). Transfer meat to a cutting board. Cover with foil and let stand for 15 minutes before carving. If desired, garnish with fresh rosemary.