

Herby Brown Butter Beef Prime Rib



Preparation time: 10 minutes

Cooking time: 40-60 minutes

Serves: 5-6

INGREDIENTS:

- > 3kg beef prime rib
- > Dried mixed herb seasoning
(we recommend Ina Paarman's Garlic & Herb)
- > Olive oil
- > Salt and pepper
- > 2 sprigs fresh thyme
- > 2 sprigs fresh rosemary
- > ½ - ¾ cup butter
- > 2 fresh garlic cloves

METHOD:

1. Preheat the oven to 200°C.
2. Place the prime rib stack in a pan and rub it with mixed herbs, salt, pepper and a drizzle of olive oil.
3. Roast the prime rib in the oven for 30 minutes on each side, or alternatively, just brown each side in a griddle pan until nice and golden.
4. Slice the beef into servings.
5. In a pan, melt the butter over medium heat, gradually browning it.
6. Add the garlic and sprigs of fresh herbs to the butter, infusing the bubbling butter, only for a minute.
7. Add the prime rib servings to the pan and fry each side until golden or until the desired doneness is achieved.
8. Sprinkle with additional seasoning of your choice before serving (we recommend salt & pepper, to taste). Enjoy!