

From the kitchen of Winnebago Fishing

Prime Rib, Perfectly Medium-Rare,

You will need the following ingredients:

Beef Rib Roast, bones in, any size (I generally use a 4-6 pound roast).

Chopped Garlic dried thyme

Fresh ground pepper, Sliced yellow onions

Dried rosemary,

Start by Rubbing the fresh chopped garlic, fresh ground pepper, dried rosemary and dried thyme to taste into the fat at the top of the roast. Lay sliced onions on top. Let stand at room temperature 1 hour. Preheat oven to 375 degrees F. Place roast, fat side up, in a shallow roasting pan. Do not cover and do not add liquid. Put your roast in the oven for one hour. Turn the oven off. Now this is IMPORTANT. Do not open the oven, not even for 1 second. Wait 30-60 minutes then Turn oven on again to 375 degrees and roast the beef for an additional 30-40 minutes. Remove the roast from the oven and let rest 15-20 minutes before carving. Slice into the roast's thick slabs slice to your desired thickness. Serve with sautéed mushrooms, baked potato, your favorite soup and salad, and homemade bread for a true Wisconsin gourmet feast.