

Prime Rib



Spend more time with the family and less time in the kitchen this holiday season with our Prime Rib. Using your NESCO 18 Qt. Roaster Oven, you can enjoy tender, mouthwatering rib roast in just a few hours. Simply heat the oven and place roast in the cookwell until it reaches your desired temperature. Trust us, this recipe is one worth saving.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

Grocery Ingredients:

6 to 8-pound beef rib roast
6 cloves garlic, minced
1 tsp cracked black pepper
1 ½ tsp thyme, dried

Instructions:

1. Combine seasonings. Press evenly into surface of roast.
2. Heat **18 Qt. NESCO® Roaster Oven** to 325° F. Place roast in cookwell.
3. Slow cook 13 to 15 minutes per pound. Use a meat thermometer to check doneness. 130°F – Rare. 135°F – Medium Rare. 140°F – Medium. 150°F – Well Done. Serves 8-10.