Reverse-Seared Prime Rib

HEARTY

YIELD	ACTIVE	TOTAL	OVEN
≈1 lb bone-in per guest	15 min	4–7 h + 1–4 day dry brine	150–250 °F, then 500–550 °F

EQUIPMENT
V-rack + roasting pan · Probe thermometer · Foil

#	INGREDIENT	MASS	VOLUME	PROCEDURE
DRY BRINE: 1–4 DAYS BEFORE				
1	Standing rib roast Kosher salt + pepper	1.3–5.4 kg	3–12 lb generous	Season the roast all over with salt and pepper. Refrigerate uncovered on a rack for **at least 1 day, up to 4**.
COOK DAY				
2				Preheat oven to its lowest setting, 150–250 °F. Roast fat side up on the rack until the center hits the pull temp below. At 150 °F (66 °C): 5½–6½ h. At 250 °F (121 °C): 3½–4 h.
3				Tent with foil and rest in a warm spot, 30 min–1½ h. Meanwhile, preheat oven to its highest setting, 500–550 °F.
4				10 min before serving: uncover and return to the oven until well browned and crisp, 6–10 min. Carve right away. No second rest.

DONENESS	PULL AT (CENTER)	
Rare	120–125 °F	49–52 °C
Medium-rare	130 °F	54 °C
Medium	135 °F	57 °C

NOTES

- Ready too early? Reheat in a 200 °F (93 °C) oven for 45 min, then do the high-heat sear.
- Carryover can add several degrees during the rest. If in doubt, pull 3–5 °F early.
- Size: each rib adds 1½–2 lb.