



FINCH + FENNEL

Holiday Rub Roast

YIELDS: 2 Servings

INGREDIENTS:

- 1 Prime Rib Roast
- 4 Tbsp F+F Seasonal Rub
- Butter
- Olive Oil



INSTRUCTIONS:

1. Rub F+F Seasonal Rub on prime rib & let it sit at room temperature for at least 30 minutes.
2. Place a sauté pan on high heat with some butter & olive oil. Once the pan is to temperature, add your prime rib, fat side down, & sear until brown.
3. Once fat cap has browned, turn over the roast & lightly sear on the other side.
4. Place meat on a roasting rack.
5. Bake at 325°F in a preheated oven until internal temperature reaches 130°F (medium rare), or longer if you'd like it more well done.
6. Rest for 30 minutes before slicing & serving.

Enjoy!

