



Prime Rib with Whole Grain Mustard Rub

- 1 - 4 lb. boneless prime rib
- ¼ cup whole grain mustard
- 1 tablespoon fresh thyme leaves
- 2 tablespoons coarse salt (sea or Kosher)
- 1 tablespoon freshly ground black pepper

Allow meat to rest at room temperature while you preheat oven to 450 degrees.

Rub the mustard on the meat. Sprinkle meat with thyme leaves, salt and pepper.

Line a roasting pan with foil. Place the meat on a rack in the pan. Roast in the oven for 20 minutes. Reduce heat to 350 degrees and roast for another hour. Remove from oven and allow the meat to rest for 10 minutes before slicing. Serve with buttered new potatoes and Frei Brothers Reserve Alexander Valley Cabernet Sauvignon.

Serves 4 to 6