

Pecan and Herb Encrusted Prime Rib Roast

This roast is SO delectable and easy to prepare that everyone will be impressed with your culinary skills! The Pecan and Herb crust is so delicious that it makes this the King of Prime Rib Roasts for true!

Ingredients

- 1 large Prime Rib Beef Roast about 5 to 6 pounds
- 1 bottle Olive Oil (about 17 Fluid Ounces)
- 2 thick Carrots cut into chunks
- 2 large Potatoes peeled and quartered
- 1 large Onion peeled and quartered
- 1 Cup Chopped Pecans (finely chopped)

Seasoning Mix

- ¼ Cup Fresh Chopped Parsley
- ¼ Cup Fresh Chopped Sage
- ¼ Cup Fresh Chopped Rosemary
- ¼ Cup Fresh Chopped Thyme
- ¼ Cup Fresh Chopped Sweet Basil

- ¾ Cup of your favorite Cajun/Creole Seasoning Blend or:

- 1 Tbsp Ground Thyme
- 1 Tbsp Ground Sweet Basil
- ½ tsp Salt
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- ¼ tsp Black pepper
- ¼ tsp White Pepper
- ¼ tsp Cayenne Pepper
- ½ tsp Sweet Paprika

Recipe

First pre-heat your oven to 350 degrees F. While your oven is pre-heating take a small mixing bowl and mix in it your fresh herbs, garlic, Pecans, and your Seasoning Mix. Make sure that everything is very finely chopped and then mixed together thoroughly. Once this is done add in 2 tablespoons of Olive oil and mix well to make a sort of paste. Then take your Roast and place it rib in your roasting pan and then with your hands spread some more Olive Oil all over the meat. Next you will take your Herb and Nut Paste mixture and very evenly rub it all over the roast being sure to cover as much of the meat as you can. Once this is done you can either roast it in the oven or let it stand in the refrigerator for about an hour or two to let set and the meat to marinate. Either way, when you are ready, take the meat in the roasting pan and spread your vegetables around it and bake it in the oven at 350 Degrees for about 20 minutes per pound. The total cooking time can be any where from 1 ½ to 3 hours depending on how many pounds your roast is. This will make the meat come out medium-rare. Get a meat thermometer and check the temperature of the meat with it. The internal temperature should be around 120 – 125 Degrees F. for Medium-rare. Now just carve it up and enjoy!