

Delicious Prime Rib Roast

10½-inch Electric Skillet
Carving Knife

Cooking time: 35 minutes

Ingredients:

6-8 pounds Prime Rib Roast
Cavender's Salt Free All-Purpose Greek Seasoning

Directions:

1. Preheat Liquid Core Electric Skillet to 350 °F with cover in place.
2. While preheating, cut as much fat off the roast as possible using the Carving Knife.
3. Completely cover the roast with Greek Seasoning and rub it into the meat on all sides.
4. When the Electric Skillet has reached 350 °F, remove the cover and place the roast in the skillet.
5. Promptly cover and cook at 350 °F with the Redi-Temp® valve closed for 35 minutes.
6. After the 35 minutes time, turn off and unplug the Electric Skillet and keep the cover on for one more hour. Do not lift the cover so the heat is retained and finishes the cooking process.
7. After the additional one hour is complete, the Prime Rib Roast is ready to take out and slice.
8. The juice left on the bottom can be heated on a warm setting. If someone wants their slice cooked more, the slices can be placed in the Skillet for one minute on each side, so the pinkness of the meat is cooked to a desired doneness.

Note: If your purchase of Royal Prestige® did not include an Electric Skillet, you can prepare the recipe by substituting the 10½-inch Skillet and cooking stove top. Pre-heat on a medium burner setting that would approximate the 350 °F setting of the Electric Skillet. During the 35 minutes of cooking time, if the cover begins to spatter a significant amount of liquid, turn the burner down to a lower setting. After 35 minutes, turn the burner to off and allow the cooking to continue for one additional hour.