PRIME RIB SLOW ROASTED IN ROCK SALT

Mary Joe Backus a friend of mine shared this easy recipe several years ago when our kids were young; when we moms talked in groups weekly while our kids were in soccer, band, or scouts. We supported each other for several years until our kids grew up. I miss those simpler times.
A Prime Rib Roast - I prefer boneless for this recipe.

Rock Salt

Apply a generous coating of Rock Salt to the roast.
Wrap in heavy duty aluminum foil.
Place in a 300°oven and roast until ten degrees before the desired temperature is reached.
Rare 145°, Medium 155°, Well 165°

Allow to rest for ten to twenty minutes before carving. The temperature will rise by about ten degrees.
The salty drippings can be diluted for A-Jus. The flavor is enhanced by the slow infusion of salt into the meat.
Serve with Horse Radish, a baked potato, and a green salad for a memorable meal.
Easy Peasy! Lemon squeasy!