



## Jud's Prime Rib



*This recipe comes from Karl W. Gottschlich, one of the dynamic master sausage makers at JFuds Sausage Haus in the early 1970s to 2000s. It's our favorite method, and it produces mouthwatering results!*

### PREPARATION

There are two schools of thought: there are those who think that the best way to cook prime rib is to start the oven at 500 degrees and cook the roast for 20-30 minutes, then to turn it down to 250-260 for several hours.

But, there is another way that I tend to prefer and that is to bake at 265 degrees until the roast reaches 120-130 degrees inside (which usually takes about 2.5 hours or so — it will be medium rare at about 130 degrees inside). Afterwards, let it rest for 20-30 minutes, then put it back in the oven at 500 degrees for 30 minutes until it's about 140 degrees inside the roast. This method allows you to cut and eat it right away after taking it out of the oven.



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