

Extracted from: <https://eatfoodlicious.com/air-fryer-prime-rib/>

## Air Fryer Prime Rib

Air Fried Prime Rib is delicious and seasoned to perfection with a sizzled crust protecting the natural tender juicy red center.

Prep Time 10 minutes mins

Cook Time 56 minutes mins

Total Time 1 hour hr 6 minutes mins

Course: Main Course

Cuisine: American

Keyword: air fryer prime rib, air fryer holiday prime rib, best air fryer prime rib, easy air fryer prime rib

Servings: 6

Calories:

### Equipment

- 6 QT Air Fryer

### Ingredients

- 6 lbs bone-in prime rib
- 4 tbsp unsalted butter room temperature
- 4 tbsp extra virgin olive oil
- 1 garlic head chopped
- 1 sprig fresh rosemary chopped - leaves only
- 5 sprigs fresh thyme chopped - leaves only
- 2 tsp salt
- 1 tsp pepper

### Gravy

- grease from the beef
- 4 tbsp all-purpose flour
- 1 cup red wine decent to good quality
- 3 cups unsalted or low-sodium beef broth/stock
- salt & pepper to taste

### Horseradish Sauce

- ½ cup sour cream
- 2 tbsp prepared horseradish
- 2 tsp Dijon mustard
- ½ tsp Worcestershire sauce
- salt & pepper to taste

### Instructions

1. *The Prime Rib smokes during initial phase of roasting. I highly recommend using this device outdoors or in a well ventilated area that is appropriate for frying when following this recipe.* Remove the prime rib from the refrigerator and let it sit at room temperature for 1 hour before roasting.

### Roast

1. Preheat the air fryer to 400°F and set the time to 10 minutes.
2. In a bowl: combine butter, chopped garlic, chopped rosemary, chopped thyme, olive oil, salt, pepper and mix everything together. Set aside.
3. Pat the prime rib dry using a paper towel.
4. Rub half of the seasonings on the sides and bottom of the prime rib. Rub the other half on top of the rib.



5. Place prime rib in the air fryer basket. Turn down the heat to 390°F. Cook for 20 minutes.
6. Then, turn down the heat to 275°F. **Cook for 6 min. per-lb for rare, 8 min. per-lb for medium rare, 10 min. per-lb for medium.** I highly recommend using a meat thermometer to check the internal temp.  
*For reference: rare (internal temp. 120°-125°F), medium rare (internal temp. 130°-135°F), medium (internal temp. 140°-145°F).*
7. Remove the prime rib, place in a safe location (*preferably indoors*), and let it rest (*uncovered*) for an additional 20 minutes prior to carving. *Optional:* remove charred crust from the rib. Discard the string.

### Gravy

1. Transfer the grease (*from the air fryer basket*) to a sauce pan. Turn up the heat to med-high. Wait until the grease gets really hot.
2. Add flour and whisk until no there are no lumps. Slowly pour in wine and whisk. Pour in beef broth and continue to whisk. Turn down the heat to medium. Simmer for 10-15 minutes or until optimal consistency. Season with salt and pepper to taste.

### Horseradish Sauce

1. Combine all the ingredients together and mix until well combined. Season with salt and pepper to taste.