

Five Steps to a Perfect Roast

1. Place beef, fat side up on roasting rack, in an open roasting pan. If using a bone-in rib roast, the ribs form the rack that keeps the meat above the drippings.

2. Insert meat thermometer into the thickest part of the roast, not touching bone or fat. *(An ovenproof meat thermometer is inserted prior to roasting and left in for the entire time. An instant-read thermometer is not ovenproof; use it toward the end of the recommended cooking time. Insert it long enough to get a temperature reading, about 10 to 15 seconds, then remove it.)*

3. Do not add water. Do not cover.

4. Roast in oven at 350°F until meat thermometer reads 10°F below desired doneness.

5. Remove from oven and allow roast to stand loosely tented with foil 15 minutes before slicing. During standing time, the roast will increase in temperature and reach the final thermometer reading.

Keep It Clean

To avoid cross-contamination and prevent foodborne illness, follow these easy steps:

- Wash hands, utensils, cutting surfaces and counters with hot soapy water before and after contact with raw meat.
- Keep raw meat and meat juices from coming into contact with other foods during preparation.
- Keep carving boards separate from other cutting boards.
- Do not put cooked foods on platters that held raw meats without first washing platters in hot soapy water.



***Standing
Beef Rib
Roast
(Bone-In)***

***Beef Rib
Roast
(Boneless)***



***Beef Rib
Roast
Large End
(Boneless)***

A rib roast is one of the most tender cuts available and is easy to prepare.

Once in the oven, it requires little attention.

Following a few simple steps will result in a perfect rib roast.

Rib roasts may be cooked to any doneness, but for optimum flavor and tenderness; cook medium rare to medium.



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How to Prepare the Perfect Prime Rib



RIBEYE ROAST (Boneless)

1. Heat oven to 350°F. Place roast, fat side up on rack, in shallow roasting pan. Insert ovenproof meat thermometer in thickest part of roast, not resting in fat. Do not add water or cover.
2. Roast according to chart. Remove when meat thermometer registers 135°F for medium rare, 150°F for medium. Let the roast stand 15 minutes. (Temperature will continue to rise 10°F to reach desired doneness and roast will be easier to carve.)

BEEF CUT	WEIGHT	TOTAL COOKING TIME
Ribeye Roast, small end	3 to 4 pounds	Medium rare: 1-1/2 to 1-3/4 hours Medium: 1-3/4 to 2 hours
	4 to 6 pounds	Medium rare: 1-3/4 to 2 hours Medium: 2 to 2-1/2 hours
	6 to 8 pounds	Medium rare: 2 to 2-1/4 hours Medium: 2-1/2 to 2-3/4 hours
Ribeye Roast, large end	3 to 4 pounds	Medium rare: 1-3/4 to 2-1/4 hours Medium: 2 to 2-1/2 hours
	4 to 6 pounds	Medium rare: 2 to 2-1/2 hours Medium: 2-1/2 to 3 hours
	6 to 8 pounds	Medium rare: 2-1/4 to 2-1/2 hours Medium: 2-1/2 to 3 hours

STANDING RIB ROAST (Bone-In)

1. Heat oven to 350°F. Place roast, fat side up, in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in the thickest part, not resting in fat or touching bone. Do not add water or cover.
2. Roast according to chart. Remove when meat thermometer registers 135°F for medium rare, 150°F for medium. Let the roast stand 15 minutes. (Temperature will continue to rise 10°F to reach desired doneness and roast will be easier to carve.)

BEEF CUT	WEIGHT	TOTAL COOKING TIME
Standing Rib Roast chine bone removed	4 to 6 pounds (2 ribs)	Medium rare: 1-3/4 to 2-1/4 hours Medium: 2-1/4 to 2-3/4 hours
	6 to 8 pounds (2 to 4 ribs)	Medium rare: 2-1/4 to 2-1/2 hours Medium: 2-3/4 to 3 hours
	8 to 10 pounds (4 to 5 ribs)	Medium rare: 2-1/2 to 3 hours Medium: 3 to 3-1/2 hours

HOW TO DETERMINE THE NUMBER OF SERVINGS

Boneless beef rib roasts will yield about three 3-oz. cooked, trimmed servings per pound.

Bone-in rib roasts will yield about two 3-oz. cooked, trimmed servings per pound.

A 3-oz. serving is about the size of a deck of cards.

BEEF RIBEYE ROAST WITH SAVORY SAUCE

1 beef ribeye roast (about 4 lbs)	1/2 tsp dried tarragon	Total Recipe Time:
2 cloves garlic, minced	1/4 cup finely chopped shallots	About 2 to 2-3/4 hours
1 tsp salt	1 cup beef broth	
1 tsp cracked black pepper	1 Tbsp tomato paste	
1 tsp dried thyme leaves	1/2 tsp sugar	

Combine garlic, salt, pepper, thyme and tarragon, stirring until paste is formed. Spread evenly over surface of beef roast. Place roast fat side up, on roasting rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in the thickest part, not resting in fat. Do not add water. Do not cover. Roast in 350°F oven to desired doneness. Remove when meat thermometer registers 135°F for medium rare, 150°F for medium. Tent roast loosely with foil. Let stand 15 minutes. Remove rack from roasting pan; drain fat. Add shallots to pan; cook and stir over medium heat 2 to 3 minutes. Add broth, tomato paste and sugar; stir until meat juices attached to pan are dissolved. Increase heat to medium-high and cook until liquid is reduced to 3/4 cup. Carve roast into slices. Serve with savory sauce.

STANDING BEEF RIB ROAST WITH OVEN-BROWNED VEGETABLES

1 beef rib roast (3 to 4 ribs, about 6-8 lbs)	8 small red potatoes	Total Recipe Time:
3 cloves garlic, minced	4 small onions, quartered	About 3 to 3-1/2 hours
1-1/2 tsp lemon pepper	1 pound baby carrots	

Combine garlic and lemon pepper. Press evenly over surface of beef roast. Place roast fat side up, with ribs forming a stand, in open roasting pan. Insert ovenproof meat thermometer so tip is centered in the thickest part, but not resting in fat or bone. Do not add water. Do not cover. Roast in 350°F oven to desired doneness. See chart to the left for cooking times. Approximately 1 hour before serving, arrange vegetables around roast and continue to cook. Remove roast from oven when thermometer reaches 10°F below desired doneness. Tent roast loosely with foil. Let stand for 15 minutes. Carve roast into slices. Serve with vegetables.

HOLIDAY BEEF RIBEYE ROAST

1 beef ribeye roast (about 4 pounds)	Sauce:	Total Recipe Time:
2 cloves garlic, minced	1 jar (12oz) brown beef gravy	About 2 to 2-3/4 hours
1 tsp salt	1/4 cup currant jelly	
1 tsp cracked black pepper	1-1/2 tsp dry mustard, dissolved in	
1 tsp dried rosemary leaves, crushed	1 tsp water	

Combine garlic, salt, pepper and rosemary; press evenly over surface of roast. Place roast, fat side up, on roasting rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in the thickest part, not resting in fat. Do not add water. Do not cover. Roast in 350°F oven to desired doneness. Remove when meat thermometer registers 135°F for medium rare, 150°F for medium. Tent the roast loosely with foil. Let stand for 15 minutes. Meanwhile, in small saucepan, combine sauce ingredients; cook over medium heat 5 minutes or until bubbly, stirring occasionally. Carve roast into slices. Serve with sauce.

SALT ROASTING (Use 5-7 pounds coarse kosher salt only.)

Roasting beef in rock salt is an impressive, yet easy way to produce a moist, evenly cooked beef rib roast. Covering the roast with salt insulates the meat, but does not give a salty flavor. Start with a beef rib eye roast that weights between 4 to 8 pounds. Season with herbs and spices as desired. Use a deep metal roasting pan not too much larger than the roast. Completely cover the bottom of the pan with coarse kosher salt 1/2-inch deep. Place roast on top of salt and insert ovenproof meat thermometer into the center of the roast, not touching fat. Completely cover roast with additional salt. Roast in a 350°F oven to desired degree of doneness. See chart to the left for cooking times. Remove roast from the oven when thermometer reaches 10°F below desired doneness. Let roast stand 15 minutes in salt before carving. Remove roast from salt. (If the salt has hardened, you may need to crack it with a hammer.) Brush off all crystals, carve and serve.