



THE PERFECT PRIME RIB ROAST

Preheat your oven to 450 degrees.

If you did not have your House of Meats butcher season your Prime Rib Roast at the time of purchase, season heavily with salt, pepper, and garlic. We recommend the use of a good quality meat thermometer to assure *THE PERFECT PRIME RIB.*

Place your roast uncovered in a roasting pan and insert your meat thermometer in the center of the roast not touching bone.

Bake for 45 minutes at 450 degrees, then reduce heat to 300 degrees and roast for an additional 8 minutes per pound for roasts under 6 pounds and 5 minutes per pounds for roasts over 6 pounds. When the meat thermometer reaches your desired degree of doneness (see chart below), remove your roast from the oven, tent with foil, and let rest for 20 minutes.

Medium Rare - 125 degrees

Medium - 135 degrees

Medium Well - 140 degrees

While your roast is resting, in a sauce pan on the stove bring your House of Meats Au Jus (you may add the drippings from the roast) to a boil and then reduce to simmer.

After 20 minutes resting time, cut strings and remove extra fat tied on for flavor and moisture by your House of Meats butcher, slice and serve *THE PERFECT PRIME RIB.*

Drizzle Au Jus over each serving.

HINT: If a serving is too rare for one of your guests simply hold their piece of Prime Rib in your simmering Au Jus for the count of 10. This will cook the meat and remove the rareness while the meat will remain moist and tender. They will think you are a culinary genius!



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