

THANKS FOR CHOOSING HOTTINGERS!

HOW TO COOK PRIME RIB



- Keep roast refrigerated until it's ready to be cooked
- Place the meat on a rack in a shallow roasting pan, fat side up. This lets the meat baste itself as it cooks.
- Rub the meat with herbs or season, (omit if you already have a seasoned roast, but does not touch bone or fat.
- Roast in a slow oven (300° to 325°F). Preheating the oven is necessary.
- Remove roast from oven when thermometer registers 5 to 10 degrees below desired temperature. Roast will continue to cook as it stands.
- The meat thermometer is your most accurate guide for when the roast is done. The final thermometer reading will register 140°F for rare, 160°F for medium and 170°F for well done.
- Let roast stand for 15 to 20 minutes before carving.

Approximate cooking time in minutes per pound @ 325°F		
Prime Rib (Bone-in)	Rare	15 to 17
	Medium	19 to 21
	Well	23 to 25
Rib Eye (Boneless Prime Rib)	Rare	13 to 15
	Medium	16 to 18
	Well	20 to 21

- An attractively-carved roast is an important part of the meal presentation. Use the correct tools to achieve the best results. These include a carving knife, meat fork and cutting board.
- Place roast on carving board, making sure board is firmly anchored so it wont slip. Insert meat fork in roast to steady it.
- Hold knife perpendicular to cutting surface and carve meat across the grain. Keep knife at same angle for each cut.

REFRIGERATE LEFTOVER ROAST PROMPTLY.

