

TISCHLER'S MARKET

Meat | Seafood | Deli

Choice & Prime Steaks, No Growth Hormones, No Antibiotics

PRIME RIB ROAST

1. Remove roast from fridge and let it sit before cooking (~2 hours for 2-4 rib roasts and ~3-4 hours for 5-7 rib roasts)
*If you don't allow the roast to come to room temperature, it will take much longer to cook
2. Pre-heat oven to 450°F
3. Pat roast dry with paper towels
4. Season roast generously with desired seasonings and smear butter onto the cut ends
5. Place the roast ribs down and fat side up in a heavy stainless steel pan or other roasting pan (the rib bones serve as a natural rack so a metal rack is not needed)
6. Sear the roast for 15 minutes at 450°F then turn the oven down to 350°F for the rest of the cooking time
7. Cook roast for approximately 15 minutes per pound until it reaches an internal temperature of 125°F (rare) *Refer to chart below
8. Approximately 30 minutes before the estimated end of roasting time, begin checking the internal temperature of the roast with a good meat thermometer by inserting the tip of the thermometer into the thickest part of the beef without touching the bone
9. Remove roast from oven, cover tightly with aluminum foil, and let it rest for 20-30 minutes before slicing

Rib Count	Approximate Weight	Oven Temp	Estimated Cook Time	Internal Meat Temp (Rare)
2	4-5 lbs.	450°F → 350°F	1-1.25 hrs	125°F
3	7-8.5 lbs.	450°F → 350°F	1.5-1.75 hrs	125°F
4	9-10.5 lbs.	450°F → 350°F	1.75-2.25 hrs	125°F
5	11-13.5 lbs.	450°F → 350°F	2.25-2.75 hrs	125°F
6	14-16 lbs.	450°F → 350°F	3-3.25 hrs	125°F
7	16-18.5 lbs.	450°F → 350°F	3.25-4 hrs	125°F

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