

Chart for Roasting Prime Rib (Standing Rib Roast)

This chart is only a guide. You must rely on an accurate **Meat Thermometer** and start taking temperatures half an hour before the end of the estimated roast time.

Rib Count	Approximate Weight	Oven Temperature	Total Estimated Time	Meat Thermometer Reading (Rare)
2 ribs	4 to 5 pounds	450°/325° F	60 to 70 minutes	120° F
3 ribs	7 to 8.5 pounds	450°/325° F	1 1/2 to 1 3/4 hours	120° F
4 ribs	9 to 10.5 pounds	450°/325° F	1 3/4 to 2 1/4 hours	120° F
5 ribs	11 to 13.5 pounds	450°/325° F	2 1/4 to 2 3/4 hours	120° F
6 ribs	14 to 16 pounds	450°/325° F	3 to 3 1/4 hours	120° F
7 ribs	16 to 18.5 pounds	450°/325° F	3 1/4 to 4 hours	120° F

Prime Rib Roast, at room temperature (very important)

Remove the roast from the refrigerator 1 1/2 to 2 hours before cooking, the longer time for the largest roast (if you don't let the roast come to room temperature, it will take longer to cook your roast).

Preheat oven to 450°F. Place the roast (ribs down) on the rack in a roasting pan.

Sear the rib roast for 15 minutes at the higher oven temperature (450°F), and then turn the oven to the lower temperature (325° F) for the rest of the cooking time.

About 1/2 hour before the estimated end of the roasting time, begin checking the internal temperature (use a good instant-read digital meat thermometer. Insert meat thermometer so tip is in thickest part of beef, not resting in fat or touching bone. Cook until rib roast reaches an internal temperature of 120°F. Remove from oven, cover with aluminum foil, and let sit approximately 15 to 20 minutes. **NOTE: Remember, the roast will continue to cook as it rests. The temperature will rise to 125 to 130° F internal temperature (medium rare). Remember our Creekstone natural beef cooks faster than commodity beef because there are no hormones.**

NOTE: To hold cooked roast until serving time, immediately turn off oven and leave door ajar after removing roast. Let roast sit 15 minutes on counter and then return roast to the oven, door closed, for up to an hour or even 2 hours for the biggest roasts. Check the temperature every 15 minutes. It will rise approximately 10° F at first, then gradually subside.

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