

Cooking Tips for Beef Roast

Roasting Chart For 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/Weight Bone-in Rib Roast	Approximate Serving Size If <u>All</u> adults, 1-1/12lbs bone in ½ to 3/4lb for Bnls	Oven Temperature	Total Estimated Time	Meat Thermometer 130/rare 135/med rare
2 ribs/4-5lbs	1lb per serving	350° F	15-18 mins/lb	130° /135F
3 ribs /7-8lbs	1lb per serving	350° F	15-18mins/lb	130°/135 F
4 ribs /9-10.5lbs	1lb per serving	350° F	15-18 mins/lb	130°/135 F
5 ribs /11-13lbs	1lb per serving	350° F	15-18 mins/lb	130°/135 F
6 ribs /14-16lbs	1lb per serving	350° F	15-18 mins/lb	130°/135 F
7 ribs /16-18lbs	1lb per serving	350° F	15-18 mins/lb	130°/135 F
Boneless Rib Roast				
Boneless Rib Roasts	½lb per serving	350° F	15-18 mins/lb	130°/135 F

Pre-Heat oven to 350, Bring Roast to Room Temp before Cooking

Season to taste, Cook UNCOVERED, Remove Roast from Oven and let "Set" for 20 mins before carving. Enjoy The Delicious Flavor !!

Prime Rib Doneness Chart

Rare	120 to 125 degrees F	center is bright red, pinkish toward the exterior portion
Medium Rare	130 to 135 degrees F	center is very pink, slightly brown toward the exterior portion
Medium	140 to 145 degrees F	center is light pink, outer portion is brown
Medium Well	150 to 155 degrees F	not pink
Well Done	160 degrees F and above	steak is uniformly brown throughout