



RIBEYE ROASTS

BEEF CUT	WEIGHT	TOTAL COOKING TIME
Ribeye Roast <i>small end</i> 350°F in oven	3 to 4 lbs.	Medium rare: 1-1/2 to 1-3/4 hours Medium: 1-3/4 to 2 hours
	4 to 6 lbs.	Medium rare: 1-3/4 to 2 hours Medium: 2 to 2-1/2 hours
	6 to 8 lbs.	Medium rare: 2 to 2-1/4 hours Medium: 2-1/2 to 2-3/4 hours
Ribeye Roast <i>large end</i> 350°F in oven	3 to 4 lbs.	Medium rare: 1-3/4 to 2-1/4 hours Medium: 2 to 2-1/2 hours
	4 to 6 lbs.	Medium rare: 2 to 2-1/2 hours Medium: 2-1/2 to 3 hours
	6 to 8 lbs.	Medium rare: 2-1/4 to 2-1/2 hours Medium: 2-1/2 to 3 hours

- 1** Pre-heat oven to 350°F. Place roast, fat side up, on rack in shallow roasting pan. Insert overproof meat thermometer in thickest part of roast, not resting in fat. Do not add water or cover.
- 2** Roast according to chart. Remove when meat thermometer registers 135° for medium rare, 150° for medium. Let roast stand 15 minutes. (Temperature will continue to rise 10° to reach desired doneness and roast will be easier to carve).