

STANDING RIB ROASTS

BEEF CUT

WEIGHT

TOTAL COOKING TIME

Standing Rib Roast
chine bone removed



350°F in oven

4 to 6 lbs.
(2 ribs)

Medium rare: 1-3/4 to 2-1/4 hrs
Medium: 2-1/4 to 2-3/4 hrs

6 to 8 lbs.
(2 to 4 ribs)

Medium rare: 2-1/4 to 2-1/2 hrs
Medium: 2-3/4 to 3 hrs

8 to 10 lbs.
(4 to 5 ribs)

Medium rare: 2-1/2 to 3 hrs
Medium: 3 to 3-1/2 hrs

- 1** Pre-heat oven to 350°F. Place roast, fat side up, in shallow roasting pan. Insert overproof meat thermometer so tip is centered in thickest part, not resting in fat or touching bone. 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).