



HOW TO CARVE LIKE A PRO

Impress Your Dinner Guests with a Perfectly Carved Roast The first step to carving like a pro is to make sure that your roast is always perfectly prepared. Cook appropriately, allow the roast to rest and, finally, carve like a pro!

- Be sure to use an oven-proof meat thermometer to monitor the internal temperature of your roast while it is cooking, inserting the tip of the thermometer into the thickest part of the roast, not resting in fat or touching bone.
- Prevent overcooking by removing your roast from the oven when it is 5-10 degrees below desired doneness.
- Tent roast loosely with aluminum foil after removing from the oven and allow it to rest 15-20 minutes.
- Resting allows the roast to firm up, making it easier to carve.
- Always use a sharp carving knife.
- For uniform slices, always hold the knife at the same angle for each cut.

Carve to Impress with a Rib Roast A beef rib roast is an elegant centerpiece of any meal, but some home cooks may be intimidated by the idea of carving this delicious main course. There is no reason to be intimidated; there are only two steps to a perfectly carved beef rib roast. By following these instructions, your guests will always be awed by how easily dinner is served.

Step 1: Cutting the Slice

If necessary, remove a thin slice from the larger end of the roast, so it will stand firmly, flat on your carving board. Place the roast on its large end on the board. Insert your carving fork from the side, below the top rib, to hold the roast steady. Carve across the “face” of the roast toward the rib bone.



Step 2: Cutting from the Bone

Cut along the rib bone with the tip of the knife to release the slice of beef. Slide your knife under the beef slice. Hold it steady from above with your carving fork and lift the slice from the roast onto a serving platter or guest's plate.

