



Signature Semi-Boneless Prime Rib Roast

Your custom cut roast has had the ribs cut away from the meat. The ribs are then tied back onto the roast providing the meat with the flavor from the bones and also helping to keep the meat moist and tender. Having the bones cut away from the meat before cooking will make carving the finished prime rib a lot easier.

It is most important that you watch for doneness by checking it with a thermometer to be sure it is not getting too done.

Preheat the oven to 450°F. Place the prime rib roast on one of the lower racks of the preheated oven.

Cook the roast for 15 minutes with the oven on 450°F.

This will sear the outer surface and provide for a crispy exterior.

After cooking for 15 minutes at 450°F, turn the oven down to 325°F.

The cooking times below are approximate times only. Check doneness with a thermometer to be sure the prime rib is cooked properly.

$\frac{3}{4}$ of the way through your total cooking time, check the temperature.

For the roast to be rare the internal temperature should be 110°F.

During this time the temperature will rise about another 5 to 10 degrees.

110° - Rare ~ 115° - Med. Rare ~ 120° - Medium ~ 130° - Well Done

*Let stand for 15 min. before carving.

****NOTE: IF YOUR ROAST REACHES TEMPERATURE BEFORE THE REST OF YOUR MEAL IS READY, PLACE ROAST INTO EMPTY ICE CHEST AND CLOSE LID. YOUR ROAST WILL STAY HOT AND NOT CONTINUE TO COOK. WHEN THE REST OF YOUR MEAL IS READY, YOU CAN THEN CARVE YOUR ROAST.**

Estimated Cooking Times

Based on cooking for 15 min at 450° turn down oven to 325° at 10 min per pound at 325°

The cooking times below are approximate times only.

Check doneness with a thermometer to be sure the prime rib is cooked properly.

Approximate Weight	Estimated Cooking Time/Temperature	
	Rare	Medium Rare
6 to 8 lbs.	1 1/4 to 1 1/2 hrs 110°	1 1/2 to 1 3/4 hrs 115° - 120°
8.5 to 10 lbs.	1 1/2 to 2 hrs 110°	1 3/4 to 2 1/4 hrs 115° - 120°
10.5 to 13 lbs.	2 to 2 1/2 hrs 110°	2 1/4 to 2 3/4 hrs 115° - 120°
14 to 16 lbs.	2 1/2 to 3 hrs 110°	3 to 3 1/2 hrs 115° - 120°
16.5 to 18 lbs.	3 to 3 1/2 hrs 110°	3 1/2 to 4 hrs 115° - 120°