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Prime Rib Roast

1. Cook Roast in oven for ½ hour at 400 degrees to sear in the juices.
2. Reduce temperature to 325 degrees.
3. Use meat thermometer to determine desired internal temperature.
 - Rare - 130 degrees
 - Med. Rare-135 degrees
 - Medium – 140 degrees
 - Well- 150 degrees
4. Roast will cook approximately 15 min/lb. Do not cover, cook in a very low-sided or shallow pan. Ovens do vary, so watch closely. Remove rib roast from oven as soon as desired temperature is reached. The roast will continue to cook after removal from oven.
5. Standing or cradled rib roast: The meat is previously severed from the bones, seasoned and finally tied back together for cooking. After cooking, cut ties, lift off boneless meat from Bone cradle and slice boneless meat into steaks.