

Tiefenthaler's Perfect Prime Rib

Ingredients

1 Tiefenthaler's pre-seasoned Prime Rib Roast
1 pkg au jus

Method

Place roast, fat side up, in open roasting pan. Insert meat thermometer into the thickest part of roast, not touching fat.

DO NOT ADD WATER. DO NOT COVER.

Roast in oven at 300 degrees.

When your meat thermometer registers 10 degrees below the desired doneness, bring the roast out of the oven and tent with tin foil for 10 minutes.

Temperature will rise, and roast will be easier to carve.

During this 10 minute standing time the roast will continue to rise 10 degrees and reach the final meat thermometer reading for the Perfect Prime Rib Roast.

How do you like your Beef?

Rare 135° to 140°

Medium/Rare 145° to 150°

Medium 155° to 160°

Well Done 165° to 170°

Medium Rare Approximate Cooking Times

Prime Rib	Estimated Cooking Time Per lb.
6 to 10 lbs.	22—17 minutes
11 to 15 lbs.	18—15 minutes
16 to 20 lbs.	16—13 minutes

