

DEWIG MEATS

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Cooking Instructions for **Prime Rib & Standing Rib Roast**

You will need 1 - 10 lb. Rib Roast,
Trimmed, with or without bone
and Spicecraft Prime Steak Seasoning

Preheat oven to 365 degrees.

Sprinkle Spicecraft Prime Steak Seasoning evenly over all sides of roast.
Place prime rib in a roasting pan and cook approx. 2 hours and 45 minutes.

Note: A good rule of thumb to remember for rare roast beef is to start with fresh meat and cook for 20 minutes per pound.

Internal Meat Temperature Guide:

Rare to Medium Rare	125-130 degrees
Medium	135 degrees
Medium Well	145 degrees
Well	145 degrees and above

Note: Roasting meats have what is called "carryover cooking". Roasts will continue to cook after they are removed from the oven, raising the internal temperature as much as 5 to 10 degrees. Keep this in mind when cooking roasts and always allow meat to rest 15 to 20 minutes before carving.