

# Martha STEWART

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## PRIME RIB ROAST

Here's a quick guide for cooking your prime rib roast to perfection. The easy-to-follow instructions and accompanying temperature chart helps you complete your meal on time and without the guesswork!

<b>THAW</b>	Completely thaw prime rib roast in refrigerator, about 36 – 48 hours.
<b>PREHEAT</b>	Remove roast from refrigerator; discard packaging and let stand at room temperature for 1 hour. Preheat oven to 350 °F with rack in the center.
<b>ROAST</b>	Place roast in a roasting pan fitted with a rack. Cook until a thermometer inserted into the center registers 115° (for rare) and climbing, about 1 hour and 30 minutes.
<b>REMOVE</b>	Remove from oven and let rest.
<b>ENJOY</b>	Slice meat away from ribs, cutting along the bones. Then, slice meat crosswise to desired thickness.

PRIME RIB ROAST TEMPERATURE CHART		
BEEF DONENESS	USDA GUIDELINES (BEFORE RESTING)	PROFESSIONAL KITCHENS (BEFORE RESTING)
RARE	-	115-119°
MEDIUM-RARE	145°	125-130°
MEDIUM	160°	140°
MEDIUM-WELL	-	150°
WELL	170°	155-160°



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