

# McQuade's Marketplace

## Roast Prime Rib of Beef (Christmas Roast)

### Recommended Cooking Instructions



Preheat oven to 450°.

Allow meat to reach room temperature before placing in oven.

Rub with olive oil and seasonings of choice.

Place in oven at 450° for ten minutes.

After ten minutes, turn oven temperature down to 300°.

Roast in oven for eighteen minutes per pound.

Check for doneness - Rib should be taken out when internal temperature is 120°.

Rib will continue to cook (carry-over cooking) and temp will rise another 15 degrees

