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COOKING DIRECTIONS

USDA Prime Bone In Rib Roast

Allow roast to come to room temperature to ensure even cooking (up to 2 hours). Preheat oven to 450°. Pat and dry the roast with a paper towel. Rub butter or olive oil on the cut ends of the roast. Place roast in a heavy metal roasting pan, bone-side down.

If using a rub (a simple rub can be made with pepper, coarse salt, garlic powder and onion powder), cut ½ inch deep slits all over the top and sides of the roast and rub seasonings all over the exposed meat.

Cook at 450° for 15 minutes. Reduce heat and continue cooking for approximately 1½ to 2 hours at 350°. Every ½ hour baste ends of the roast with the drippings. Check the internal temperature of the roast after 1 hour and every ½ hour thereafter. When the internal temperature reaches 120°, take it out of the oven and cover with foil. Let the roast rest for 20 to 30 minutes. It will continue to cook during this time and should reach a temperature of 125° to 135°. Adjust cooking length depending on preference and roast size.

Prime Rib Roast Cooking Temperatures

Rare	120° to 125° F	center is bright red, pinkish toward the exterior portion
Medium Rare	130° to 135° F	center is very pink, slightly brown toward the exterior portion
Medium	140° to 145° F	center is light pink, outer portion is brown
Medium Well	150° to 155° F	not pink
Well Done	160° F and above	uniformly brown throughout (not recommended)