



Tastes of the Season

Standing Rib Roast or Ribeye Roast

Rub roast with Olive Oil and seasonings, such as Snider's Prime Rib seasonings. Place in pan fat side up.

Cook at 400 degrees for 20 minutes, then turn oven down to 325 degrees.

Cooking Times: 12-15 minutes per pound.
Let rest 10 minutes before carving.

Final Temperatures, be sure to use a meat thermometer for accurate readings.

Rare = 120 degrees

Medium = 130 degrees

Well Done = 145 degrees



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