

## *The Marv's Meats Recipe Collection #44*

### **Seasoned Standing Rib Roast**

Allow Rib Roast to stand at room temperature for 1 ½ to 2 hours. Pre-heat oven to 450°. Lightly coat the exterior of the Rib Roast with olive oil. Combine equal amounts of Kosher salt, cracked black pepper, fresh minced garlic & fresh chopped rosemary (Marv's does sell a dry Rib Roast Seasoning). Thoroughly coat the entire Rib Roast with the seasoning mixture. Place Rib Roast, ribs down (if you are cooking a boneless roast place it on a rack), in a roasting pan & place in pre-heated oven. Immediately reduce oven temperature to 250° and roast approximately 18-20 minutes per pound for medium-rare. Use a meat thermometer & roast to your desired degree of doneness according to the chart below. Allow roast to 'rest' outside of oven, tented with foil, for 15-20 minutes before carving. The roast will continue to cook & will gain an additional 5° or so while 'resting' so adjust cooking time accordingly.

Rare: 125-130°

Medium Rare: 135-145°

Medium: 145-155°

Well: 155° & up

Like many fine dining establishments we do not recommend cooking past medium as quality cannot be assured past this point. Bon appetite!



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