



**CHAIRMAN'S
RESERVE**



servings: 10 | **prep time:** 15 minutes | **cook time:** 3 hours | **cut:** rib roast | **method:** roast

standing beef rib roast

Frenched bones make for an extra special presentation for this Standing Beef Rib Roast. Let it be the centerpiece of your next family gathering.

INGREDIENTS:

- 1 *Chairman's Reserve*[®] bone-in beef ribeye roast, (2 to 4 ribs, 6 to 8 pounds), frenched bones

RUB:

- 1 tablespoon minced fresh parsley
- 2 teaspoons cracked black pepper
- 2 garlic cloves, minced
- 1 teaspoon salt

DIRECTIONS:

1. Heat oven to 350°F. Combine rub ingredients; press onto beef roast.
2. Place roast fat side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 350°F oven 2¼ to 2½ hours for medium-rare; 2½ to 3 hours for medium doneness.
3. Remove roast when meat thermometer registers 135°F for medium-rare; 145°F for medium. Let stand 15 minutes. (Temperature will rise to 145°F for medium-rare; 160°F for medium.)
4. Carve roast; season with salt.