



## *How to Cook a Boneless Rib Roast*

1. Make sure you purchase your rib roast from your Favorite Market, Cavallari Gourmet!
2. Have Cavallari season your roast for you.  
We have lots of seasoning blends to choose from!
3. If not – unwrap roast and season liberally with kosher salt, freshly cracked pepper, and granulated garlic. If you would like, it is also nice to rub roast with fresh, finely chopped garlic (cut back n the granulated garlic if you decide to do this).
4. Remove your roast from the refrigerator 45 minutes to I hour before roasting to allow it to warm up a little and “relax.”
5. Pre-heat your oven to 425° F.
6. For unmistakable “Holiday Flavor” sprinkle dried rosemary on top of roast. You can also score the fat in top of the meat (if the fat is still there) and stuff the slits with sprigs of fresh rosemary.
7. Place roast in a large roasting pan on a roasting rack in the pan, if possible.
8. Roast at 425° F for 30 minutes.
9. Turn oven temperature down to 325° F.
10. Roast for additional 10 - 13 minutes per pound.
11. When roast is to desired internal temperature – remove from oven.
12. LET REST FOR 10-15 MINUTES BEFORE SLICING! DO NOT COVER IN FOIL.
13. Enjoy!

**See Below For Cooking Temperatures**

## Boneless Rib Roast Temperatures

rare	120°-125° F
medium rare	130°-135° F
medium	135°-140° F
medium well	140°-150° F
well	155° F and up

Please be aware that different ovens and even different roasting pans will cook differently!

We can only provide guidelines when it comes to cooking your roast properly.

**We highly recommend having a digital instant-read thermometer in your kitchen.**

We use them ourselves here at the shop!

Check the temperature in more than one place to make sure your roast is evenly done.

Insert the thermometer into the meat and make sure it does not touch any bone.

*Cavallari*  
GOURMET

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