



How to Cook a Standing Rib Roast #1 "Traditional"

1. Make sure you purchase your rib roast from your Favorite Market,
Cavallari Gourmet!
2. Have Cavallari season your roast for you and prepare it "easy carve."
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 1 hour to 1 ½ hours 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 or on a roasting rack in the pan bone-side down.
8. Roast at 450° F for 15 minutes.
9. Turn oven temperature down to 325° F.
10. Continue to roast as described below. Cooking times will vary depending on size of the roast. Adjust cooking time accordingly.
11. When roast is to desired internal temperature – remove from oven.
12. LET REST FOR 15-20 MINUTES BEFORE SLICING! Cover *loosely* in foil.
13. Enjoy!

See Below For Cooking Times & Temperatures

Standing Rib Roast Time Suggestions
To Reach "Medium" - Approximately 135° F

2-Bone Roast	1:00 - 1:15 hours
3-Bone Roast	1:30 - 1:45 hours
4-Bone Roast	1:50 - 2:00 hours
5-Bone Roast	2:15 - 2:35 hours
6-Bone Roast	2:45 - 3:00 hours
7-Bone Roast	3:00 - 3:45 hours

Standing 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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