



How to Cook a Standing Rib Roast #2 *"Crisp & Crusty"*

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. For an even better "crust" allow your roast to sit *unwrapped* in your refrigerator overnight to dry.
5. Remove your roast from the refrigerator 1 hour to 1 ½ hours before roasting to allow it to warm up a little and "relax."
6. Pre-heat your oven to **200° F**.
7. Place roast in a large roasting pan or on a roasting rack in the pan bone-side down.
8. Allow 3 to 4 hours for slow roasting depending on how well you want the roast done.
Roast approximately 3 hours to 120°F for rare.
Roast approximately 4 hours to 135°-140° for medium.
9. Remove roast from oven and transfer to a "safe place." Do not remove from roasting pan.
If necessary, roast can rest for 30-45 minutes. We recommend allowing at least 20 minutes for resting before finishing.
10. To finish: pre-heat oven to 500° F.
11. Return roast to hot oven and cook for additional 6-10 minutes at 500°F.
12. Remove roast from oven. Meat should be ready for slicing and serving almost immediately. No need for a long rest at this point.
13. Enjoy!

See Below For Cooking Times & Temperatures

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

Oviedo

407-365-8000

Heathrow – Lake Mary

407-915-6900