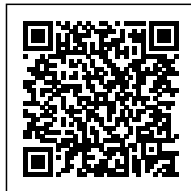


DANIELS PRIME RIB ROAST

Posted on July 5, 2023



Thank you for ordering your holiday roast from Daniels! Follow these instructions to make the perfect roast for you and your guests.

INGREDIENTS

- Rib Roast
- 1 packet Daniels Gourmet Prime Rib Rub (per 5lbs roast)
- 1 pint Daniels House-made Horseradish Cream Sauce (per 5lbs roast)
- You will also need an accurate meat thermometer

INSTRUCTIONS

1. Pull rib roast from refrigerator 1 hour before roasting, allow to come to room temperature.
2. Season roast with Daniels Gourmet Prime Rib Rub
3. Preheat oven to 450
4. Place rib roast on a roasting rack on top of a roasting pan, fat side up
5. Once oven is preheated, gently pat the roast dry and place into the oven
6. Roast at 450 for 15 minutes, then drop oven temperature to 325
7. Finish roasting at 325, with the cook time totaling 11-14 minutes per pound for a bone-in roast, 10-12 minutes per pound for a boneless roast
8. As the roast cooks, use your meat thermometer to determine when to take it out of the oven. Pull at:
 - 125 for Medium Rare*
 - 135 for Medium*
 - 155 for Well Done
9. Take out of the oven, and place on a clean roasting rack to rest. Allow to rest 20-30 minutes before slicing and serving
10. Serve with Daniels House-made Horseradish cream sauce, potatoes, and vegetables

Chef's Tip: *If you aren't sure, err on the side of undercooking your roast. You can always put it back in the oven for a little while to cook it some more. Once it's over cooked, there is no going back!**

**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*