



NO PEEKING PRIME RIB ROAST

- 1. SEASON PRIME RIB ROAST WITH SAUSAGE PLUS HOUSE SEASONING AND ALLOW TO ROAST TO STAND AT ROOM TEMPERATURE FOR AT LEAST 1 HOUR.**
- 2. PREHEAT OVEN TO 375 DEGREES F. PLACE THE ROAST ON A RACK INSIDE OF A BAKING PAN WITH THE FATTY SIDE FACING UP AND THE RIB SIDE FACING THE BOTTOM OF THE PAN.**
- 3. PLACE INTO PREHEATED OVEN FOR 1 HOUR. TURN THE OVEN OFF AND LEAVE THE ROAST INSIDE. DO NOT OPEN OVEN DOOR. LET SIT FOR 3 HOURS.**
- 4. 30-40 MINUTES BEFORE SERVING, TURN THE OVEN BACK ON AT 375 DEGREES TO REHEAT THE ROAST (30 MINUTES FOR MEDIUM RARE, 40 MINUTES FOR MEDIUM WELL).**
- 5. REMOVE FROM THE OVEN AND LET REST FOR 15-20 MINUTES TO ALLOW JUICES TO REDISTRIBUTE BEFORE CARVING INTO SERVINGS.**