



How to Cook Your Prime Rib



- Start with a perfectly prepared prime rib roast from Willow Glen Meats.
- Place meat on a rack in a shallow roasting pan, fat side up. The roast should be above the edges of the pan to allow for uniform air circulation and even cooking.
- Insert a meat thermometer so the tip is in the center of the meat.
- Using a convection oven, **pre-heat** oven to 400 degrees and roast for 15 minutes to sear the juices in. Lower the temperature to 325 degrees and cook according to the chart below. When you remove the roast from the oven, it will continue to cook as it stands. The temperature will go up as much as 10 degrees. If you are not using a convection oven, cook the roast 20 degrees higher than the convection oven settings.

Approximate Cooking Times, in Minutes Per Pound of Meat @ 325 Degrees:

	Minutes per pound	Final Thermometer Temperature
Rare	10-13	125 degrees
Medium Rare	13-15	135 degrees
Medium	15-18	145 degrees
Well Done	15-18	160 degrees

- The **thermometer** is your most accurate guide as to when the roast is done.
- Remove the roast from the oven and **let stand for 15-20 minutes before serving to retain juices.**
- Refrigerate left over roast promptly.
- ENJOY!

For more information or call us at 408.279.4009