Holiday Dreams Beef Ribeye Roast Cooking Instructions

Prep Time: 5 Minutes
Cook Time: 18 - 20 Minutes Per Lb. Or
Internal Temp. Of 125°F For Rare Or 130°F For Medium Rare.

Seasoning Rub:

- 1 Well-Trimmed Beef Ribeye Roast Boneless (6 To 8 Lbs.)
- Four Brothers Prime Rib Rub Or
  - Pepper • Celery Salt • Onion Salt
  - Garlic Salt • 2 Crushed Bay Leaves

Season roast the day before and wrap in butcher block paper using Four Brothers Prime Rib Rub or the above ingredients. Generously rub the entire roast. ***When you think you've put on enough, add a little more.***

Preheat oven to 325°F. Cook fat side up, uncovered, no liquid, 18-20 minutes per pound. Use a meat thermometer to temp. For rare to medium-rare, pull out at 125°F. For medium pull out at 135°F. Let rest for 15 minutes lightly covered. Roast will continue to cook an additional 5-10°F during this time.

For au jus, pour out most of the fat. Put on stove top and cook off burnt seasonings, add water to the pan and season to taste.

Note: for thermometer reading, insert in the thickest part of the roast to halfway the depth of the roast.

Makes 6-8 Servings