



palmer's



Boneless Rib Roast

Ingredients

- 1 Certified Angus Beef[®] boneless ribeye roast
- 3 tablespoons kosher salt
- 2 tablespoons freshly ground pepper

Preparation

- ▶ Preheat oven to 450°F. Season boneless rib roast on all sides with salt and pepper.
- ▶ Place on a roasting rack, fat side up; roast for 15 minutes. Reduce heat to 325°F and continue roasting approximately 2 1/4 hours for medium (when thermometer registers 130-135°F before resting) or until desired doneness.
- ▶ Transfer roast to cutting board; loosely tent with foil and let stand 15 minutes. Slice roast across the grain.



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