



palmer's

Standing Ribeye Roast

Ingredients

- 1 Certified Angus Beef[®] bone-in rib roast
- 3 tablespoons kosher salt
- 2 tablespoons fresh cracked pepper

Preparation

- ▶ Preheat oven to 450°F. Season roast evenly with salt and pepper. Place roast bone-side down in pan.
- ▶ Place beef in oven and roast 15 minutes. Reduce heat to 325°F and continue roasting about 2 3/4 hours for medium (when thermometer registers 135-140°F).
- ▶ Transfer roast to cutting board; loosely tent with foil and let rest 15 minutes. Slice roast across the grain.



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