

Boneless Prime Rib Roasting Guide



Season roast (if desired). Place roast fat side up on rack in roasting pan. Roast uncovered in pre-heated oven at 450°F for 15 minutes. Reduce heat to 325°F Continue roasting to desired doneness.

Rare: 20 minutes per pound (140 °F)

Medium: 25 minutes per pound (160 °F)

Well: 30-35 minutes per pound (170 °F)

Test meat temperature with meat thermometer.

Let roast stand 10 minutes before carving.