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SNAKE RIVER FARMS.



DOUBLE R RANCH®

AMERICAN WAGYU BEEF | KUROBUTA PORK | NORTHWEST BEEF

Perfect Prime Rib Guide



THE GUIDE TO PRIME RIB PERFECTION

A PERFECTLY PREPARED PRIME RIB WILL MAKE YOUR HOLIDAY DINNER A TRULY SPECIAL OCCASION. WE'VE CREATED THIS GUIDE TO PROVIDE SIMPLE, EASY-TO-FOLLOW INSTRUCTIONS AND TIPS THAT HELP YOU SERVE THE JUICIEST, MOST FLAVORFUL PRIME RIB POSSIBLE.

SELECTING A ROAST

Look for a roast with a high level of marbling - the fat contained within the muscles of the meat. As a prime rib roasts in the oven, this intramuscular fat will melt and provide more flavor and a tender, juicy texture.

BONE-IN OR BONELESS?

Bone-in roasts have added flavor from the bone itself. The bone also insulates the meat from the oven's heat. This allows the meat surrounding the bone to cook slower, leaving those sections extra juicy and tender. Bone-in roasts but can be more challenging to cut, while boneless roasts are a breeze to slice and serve. Choose whichever matches your priorities.



1 DEFROSTING

If the roast is frozen, put it in the fridge several days before you plan on cooking it. A completely frozen roast can take four or five days to thaw, so plan ahead. If time is a factor, it's possible to "speed thaw" by placing the sealed roast in cool water to accelerate the process.

2 SALT OVERNIGHT

Salt the roast on all sides the night before you plan to cook it. Leave it uncovered in your fridge overnight. This will look like it has dried out the roast, but it will actually increase the moisture in the prime rib when finished.

3 WARM TO ROOM TEMP

Remove the prime rib from the fridge two hours before it is scheduled to go in the oven. Allow it to come to room temperature. This will help the roast cook evenly.

LET IT REST

It's tempting to serve a prime rib hot out of the oven, but you'll get far better results if you let it rest for 20-30 minutes before serving. During the resting period the roast will raise another 5 to 10 degrees to its final serving temperature. It will also allow the juices to settle back into the meat and leave each slice juicier and more tender when served.



TEMPERATURE GUIDE	PREFERENCE	DESCRIPTION	REMOVE ROAST FROM HEAT AT
	Rare	Red center, very cool	110°F
	Medium-Rare	Red, warm center	120°F
	Medium	Pink throughout	130°F
	Medium-Well	Pink center	140°F
	Well	No pink	Not recommended

*Consuming raw or undercooked meats may increase your risk of foodborne illness. The USDA recommends an internal temp of 145°F and resting for at least 3 minutes.

350°F OVEN - 15-20 minutes per pound
USE FOR CONVENTIONAL OVEN

275°F OVEN - 20-25 minutes per pound
USE FOR REVERSE SEAR

ROASTING TIMES*	ROAST	WEIGHT	COOK TIME	ROAST	WEIGHT	COOK TIME
	Prime Rib	5 lbs.	1.25 to 1.75 hours	Prime Rib	5 lbs.	1.75 to 2 hours
	Prime Rib	7 lbs.	1.75 to 2.25 hours	Prime Rib	7 lbs.	2.25 to 3 hours
	Prime Rib	10 lbs.	2.5 to 3.25 hours	Prime Rib	10 lbs.	3.25 to 4.25 hours

*Roasting times are approximate. Use a meat thermometer to determine your preferred cook temperature.



COOKING IN THE KITCHEN:

O V E N

THIS OPTION REQUIRES A ROASTING PAN AND RACK

1

PRE-HEAT OVEN

Pre-heat the Oven to 350 degrees.



2

APPLY SEASONINGS

Place a rub or paste on the outside of your roast. Use a pre-made rub, mix your own spices or just use salt and pepper. No matter what you use, sprinkle the seasonings generously.



3

ROAST IN OVEN

Place roast in a rack, fat side up, over the roasting pan and cook for 15-20 minutes per pound. Only use times as a guideline. A thermometer should be used to determine doneness.



4

REMOVE FROM OVEN

Pull the roast when it is at 110 degrees for rare, 120 degrees for medium rare and 130 degrees for medium. The temperatures will continue to rise about 10 degrees while resting.



5

REST ROAST

Rest the roast for 30 minutes.



6

SLICE AND SERVE

Slice against the grain of the meat and serve.



COOKING IN THE KITCHEN:

REVERSE SEAR

IF YOU HAVE THE TIME, THIS SLOWER METHOD CAN CREATE A MORE EVENLY COOKED AND JUICY PRIME RIB.

1

PRE-HEAT OVEN

Pre-heat the oven to 275 degrees.



2

APPLY SEASONINGS

Place a rub or paste on the outside of your roast. Use a pre-made rub, mix your own spices or just use salt and pepper. No matter what you use, sprinkle the seasonings generously.



3

PLACE IN OVEN

Place roast in a rack, fat side up, over the roasting pan and cook for 20-25 minutes per pound. Only use times as a guideline. A thermometer should be used to determine doneness.



4

COOK ROAST

Pull the roast when it is at 110 degrees for rare, 120 degrees for medium rare and 130 degrees for medium. The temperatures will continue to rise about 10 degrees while resting.



5

REST ROAST

Rest the roast for 30 minutes. With five minutes remaining, turn your oven on broil.



6

SEAR ROAST

Place the roast back in the oven and rotate it every 90 seconds until all sides have been exposed to the high heat.



7

SLICE AND SERVE

Remove from oven, slice against the grain of the meat and serve immediately.



COOKING OUTSIDE:

GRILL

ALL YOU NEED IS A GAS OR CHARCOAL GRILL

1

PRE-HEAT GRILL

Pre-heat your grill so there is only direct heat and flame on one side of it. This will allow you to place the prime rib on the other side and cook it slowly without charring the outer layers. Make sure the grill is somewhere close to 350 degrees when closed.



2

APPLY SEASONINGS

Place a rub or paste on the outside of your roast. Use a pre-made rub, mix your own spices or just use salt and pepper. No matter what you use, sprinkle the seasonings generously.



3

PLACE ON GRILL

Place the prime rib on the "cool" side of the grill, fat side up, lid closed. Make certain there is no flame directly under any part of the roast.



4

COOK ROAST

Cook for roughly 15-20 minutes per pound, but be wary of fluctuations in temperature, which can change cooking times.



5

REMOVE FROM GRILL

Remove from heat when the internal temperature reaches 110 degrees for rare, 120 degrees for medium rare and 130 degrees for medium.



6

REST ROAST

Let the roast rest for 20-30 minutes. In the meantime, turn on all burners to high heat for a gas stove and add more coals to create a very hot cooking surface for a charcoal grill.



7

SEAR ROAST

Place the roast over the very hot grill and sear each side for 90 seconds or until a crust forms on the outside of the roast.



8

SLICE AND SERVE

Remove from heat, slice against the grain of the meat and serve immediately.



USING SMOKE WHEN COOKING

You don't need a fancy smoker to infuse your meat with a traditional smoky flavor. When cooking your roast on a grill, just add a few chunks of your favorite wood, such as hickory or mesquite, to the flame when you first place the roast on the grill.

The burning wood will give the roast a hint of crowd-pleasing flavor. Don't replace the wood chunks when they have been burned out. Use too much and the flavor will overpower the other ingredients.

RECIPES

BASIC PRIME RIB RUB

INGREDIENTS

- 2 Tbsp** Kosher salt
- 1 Tbsp** Fresh ground pepper
- 1 Tbsp** Garlic powder
- 1 Tbsp** Onion powder
- 1 Tbsp** Dried rosemary

INSTRUCTIONS

A favorite chef's trick is to coat a prime rib with a thick layer of their favorite rub. Rubs are meat seasonings that begin with a foundation of salt, pepper and garlic, but can contain any number of other spices. Start with two parts salt to one part of your other ingredients. Mix and match using your favorite flavors.



RECIPES

GARY KUCY'S HOLIDAY PRIME RIB ROAST

Gary is the James Beard Nominated Chef for Rupert's in McCall, Idaho



INGREDIENTS

Double R Ranch Bone-in Prime Rib

- ¾ cup** Dijon-style mustard
- 2 tsp** Fresh rosemary, finely chopped
- ½ tsp** Liquid smoke
- 2 Tbsp** Kosher salt
- 1 Tbsp** Fresh cracked black pepper
- 1 ½ Tbsp** Brown sugar
- 1 Tbsp** Granulated garlic
- 2 tsp** Smoked paprika
- 2** Yellow onions

INSTRUCTIONS

Trim the excess fat from the top side of the roast, leaving a good ½-inch layer intact. Score the remaining fat by slicing cross hatches through it. Try not to cut into the meat itself.

Mix the rosemary, liquid smoke and mustard together. Coat the entire roast with the mixture.

Mix salt, sugar and spices together in a small bowl. Sprinkle it liberally on all sides of the roast. Slice the onions and set them in the bottom of a roasting pan. Place the rib roast bone side down on top of the onions and set it in the refrigerator overnight – or for up to two days.

Remove from the refrigerator at least an hour before cooking. Preheat the oven to 450 degrees. Place the roasting pan in the oven and cook for 15 minutes, searing the roast. Turn the oven down to 325 degrees and continue cooking the roast until internal temperature reaches 120 degrees, approximately 55 minutes.

Remove it from the oven and cover with foil. Let roast rest for 15 - 30 minutes before serving. This will allow the meat to reach desired temperature and allow the juices to stabilize. Carve the bones off bottom side of the roast when it is ready to serve. Slice the roast as desired.

We Hope You Enjoy Your Prime Rib!

VISIT OUR WEBSITE FOR MORE GUIDES AND RECIPES AT:

SNAKERIVERFARMS.COM/RECIPES

