



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Standing Beef Rib Roast

Preheat oven to 350° F. Season roast with salt and pepper (suggest: Excalibur Steak and Roast Rub). Place roast fat side up in shallow baking pan. Add a little water. Cook for 2 ½ hours at 350° F uncovered.

Test with a thermometer making sure it is not touching the bone.

Internal Temperature

Rare	120° F
Medium	140° F
Well done	160° F

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