

# Sunday Standing Rib Roast



## INGREDIENTS:

- \* 8-10 pound standing rib roast, bone-in  
about 1/2 cup kosher salt  
(1 teaspoon per pound meat)
- about 1/4 cup fresh-ground black pepper  
(1/2 teaspoon per pound meat)

## DIRECTIONS:

24 - 48 hours before you plan to serve the roast, rub it all over with salt and freshly ground black pepper. Add fresh or dried herbs if you wish. This dry brining time creates a more well-seasoned flavor. Remove the meat from the refrigerator an hour before cooking.

Preheat the oven to 250 degrees.

Roast for about 25 minutes per pound of meat. Check the temperature 30 minutes early. You want 130° for medium rare. Remove roast and let rest for 45-60 mins.

Increase oven temperature to 500 degrees. Roast for 10 minutes to ensure the deeply golden crusty exterior and a juicy reddish pink interior.

Remove from oven and, since the meat is already well rested, simply carve and serve!

*\*Find this tasty roast on [Porterandnyork.com](http://Porterandnyork.com) »*



PREP TIME  
**10 MINS**



COOK TIME  
**4-5 HRS**



SERVES **10-12**





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