



standing rib roast

cooking the perfect holiday roast

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# COOKING INSTRUCTIONS

## OLIVER'S CHOICE 100% ANGUS STANDING RIB ROAST

### How to Cook:

This year Oliver's is proud to offer true Prime Standing Rib Roasts and Choice Standing Rib Roasts. Our roasts come with the bone-in, but we can cut the bone off and tie it back on, so you still get the flavor but have an easier time carving the roast. Now let's get to cooking those ribs.

Traditionally rib roasts are roasted in the oven to medium rare and sliced in thick steak cuts. There are many ways to accomplish this, but here is our favorite method.

Preheat oven to 350 degrees F. Season the meat liberally with salt and coarse pepper, place on a rack set inside a roasting pan and roast for about 2 hours until medium-rare, or until a thermometer inserted into the center registers 135 degrees F. Remove the meat from the oven and tent with foil to keep warm.

Slice the meat as desired and serve with your Aus Jus.

*\*Recipe adapted from the Bobby Flay "Roast Prime Rib with Thyme Au Jus."*

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