



A CATTLEMENS FAVORITE For The HOLIDAYS

As family and friends gather at home for the holidays, treat them to the savory aromas and tastes of a great beef roast. Warm memories of delicious food and great company will bring them home every year. Create your own holiday roast tradition with a Cattlemens Prime Rib Roast.

Garlic & Rosemary Stuffed Rib Roast

TOTAL PREPARATION & COOKING TIME: 2.5 - 3 HOURS

- 10-11 lb. well trimmed beef ribeye roast
- 4 tablespoon vegetable oil
- 2 teaspoons black pepper
- 4 teaspoon garlic salt (optional)
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- 8 jar peeled and roasted garlic cloves (from your grocer's refrigerator)
- 1 bunch fresh rosemary (3" pieces), approximately 24 pieces total.

Cook's Tip: If possible, once seasoned and stuffed with garlic and rosemary, sear top, bottom and ends of roast for 5 minutes each on a gas or charcoal grill, medium heat, to seal in juices before putting roast in oven. Scorching of the rosemary is normal.

1. Heat oven to 350 F. Line shallow roasting pan with heavy-duty aluminum foil then put in a roasting rack.. Combine salt, pepper, and garlic salt in small bowl.
2. Brush roast with oil; press seasoning mix evenly into surface (feel free to season to taste, omit or add ingredients as desired for crust). Puncture roast halfway down (about 1-3" deep) with filet knife 3 times across width of roast and repeat every 2" along entire length. In each cut, use finger and push 1-2 garlic cloves into slit (about 1-1.5 inches down) then push in rosemary stalk about 1-2" down same slit. Repeat in every slit making top of roast look like 3 rows of a rosemary garden.
3. Insert ovenproof meat thermometer into thickest part of roast, not resting in fat. Place roast in roasting pan.
4. Roast in 350 F. oven approximately 2.5-3 hours for medium rare. Remove from oven when thermometer registers 135 F. for medium rare; 145 F. for medium. Transfer pan with roast to cooling rack; let stand, uncovered, 15 minutes.
5. Carve roast into 3/4" thick slices and enjoy. Makes 15-20 servings.

Roasting Timetable:

Plan to serve 8 ounces of beef per person. Let roast stand 15 minutes after removing from oven. The final temperature will rise to: Medium rare: 145 degrees Medium: 160 degrees

Beef Cut	Oven (Preheated)	Lbs.	Serving Per Lb.*	Approx Total Cooking Hours	Remove Roast from oven when meat temp. reaches:
Rib Roast (Chine bone removed)	350 F	10	1 1/4	medium rare 2.5-3 medium 3-3.5	135 F 145 F

*8 oz. cooked, trimmed beef per serving.

Four Easy Steps to a Perfect Beef Roast!

Step 1: Heat oven (see roasting timetable for temperature). Place roast, straight from the fridge, fat side up, on rack in shallow roasting pan. Insert meat thermometer into thickest part, not touching bone or fat.

Step 2: Season beef before roasting as desired. Do not add water or cover roast. Roast according to Roasting Timetable.

Step 3: Remove roast when thermometer registers 135-140 degrees Fahrenheit (medium rare) or 145-150 degrees Fahrenheit (medium). This is 5-10 degrees below final done-ness. Tent roast loosely with aluminum foil. Let stand 15 minutes.

Step 4: Roast Temperature will continue to rise about 5-10 degrees Fahrenheit to final desired done-ness and will be easier to carve. Carve across the grain, when possible. Garnish and enjoy!