

Alexander's Group



7 lbs. Prime Rib Heating Instructions:

- ❖ Pull out the Prime Rib from your refrigerator and let sit out within the aluminum container without a lid (reserve lid for later use) for a **minimum of 3 hours to come to room temperature.**
- ❖ Preheat your oven to 275 degrees Fahrenheit.
- ❖ Once your oven has reached 275 degrees, place the Prime Rib without a lid - save the lid for later use - into the oven on a baking rack. After the first hour, rotate the Prime Rib every 30 minutes and place a thermometer in the thickest part of the rib roast to check internal temperature.
- ❖ At a cooking temperature of 275 degrees, the Prime Rib will cook at a rate of 15 to 20 minutes per pound. So, for a 7-lb Prime Rib roast, the total cooking time will be about 2 to 2.5 hours. But instead of focusing on the time, focus on getting your meat to the internal temperature desired. Cook time will go well over the two hours mark for medium well to well-done temperature throughout.
- ❖ If the desired internal temperature has not been reached at the 2 hours mark, place the Prime Rib back into the oven at 265 degrees and check the temperatures every 15 minutes.
- ❖ After reaching your desired internal temperature (listed below), remove the Prime Rib from the oven and cover it with the aluminum lid for 20 minutes to rest outside of the oven.
- ❖ Do not seal the container only cover. After the 20 minutes rest time, your Prime Rib is now ready to slice and serve.

Rare at 118 degrees Fahrenheit on thermometer

Medium Rare at 125 degrees Fahrenheit on thermometer

Medium at 135 degrees Fahrenheit on thermometer

Medium Well 145 degrees Fahrenheit on thermometer

Well Done 155 degrees Fahrenheit on thermometer

- ❖ Au Jus: just place liquid in a pot, bring to a boil, then set immediately to simmer and serve.
- ❖ The horseradish cream is to be served cold.
- ❖ Sides can be microwaved, preferably in 30 seconds increment until hot
- ❖ Mashed Potatoes: reheat in a pot on medium heat, adding 4oz of milk and 4oz of butter, stir regularly until hot and serve.

From all of us @ Alexander's Steakhouse Group, Bon Appétit and have a Happy Mother' Day!