

## **Beef Standing Prime Rib Roast (New Method)**

**1 standing beef rib roast**

**salt and freshly ground pepper**

**Allow roast to come to room temperature. Three to four hours before serving, preheat oven to 375 degrees F. Place roast, fat-side up, in a shallow roasting pan; sprinkle with salt and pepper. Roast for exactly 45 minutes (Do not add water; do not cover; do not baste).**

**Turn oven off and allow roast to stand in oven (do not open the oven door) until one hour before serving.**

**Turn oven on to 375 degrees F. Roast for another 45 minutes. Let stand for 15 minutes before carving.**

**\* For 10-12 pound roasts, roast for 60 minutes at the beginning and 60 to 90 minutes at the end for medium rare.**