

## **STANDING RIB ROAST**

### **Ingredients:**

**One 3-, 4-, or 5-bone standing rib roast (6-12 pounds)  
Kosher salt and freshly ground pepper (we use rock salt)**

**Let roast stand at room temperature for about two hours.**

**Preheat oven to 450 and adjust rack to lower third of oven.**

**Using paper towels, pat roast dry and season liberally on all sides with salt and pepper. Place meat, fat side up, in a shallow roasting pan (no rack is necessary) and roast for 15 minutes.**

**Reduce heat to 350 and roast for 20-23 minutes per pound or until meat thermometer inserted into the middle of the meat registers 125 degrees for medium rare.**

**Rest the meat on a carving board for 15 or 20 minutes during which the temperature will rise up to 140 degrees.**

**A 3-rib roast will serve about 8; a 4- or 5-rib roast will serve 10-15.**