



Biff's Prime Rib

Ingredients

- One standing rib roast, 3 to 7 ribs (estimate serving 2 people per rib)
- Salt and freshly ground black pepper

Method

1 Remove roast from the refrigerator, loosely wrapped, 3 hours before cooking. Roasts should always be brought close to room temperature first, before they go in the oven.

2 Preheat your oven to 500°F, or the highest it will go. Generously sprinkle salt and pepper all over the roast.



3 Place the roast, fat side up, rib side down in a roasting pan in the oven.

4 After 15 minutes on 500°F, reduce the heat to 325°F. To figure out the total cooking time, allow about 13-15 minutes per pound for rare and 15-17 minutes per pound for medium rare. Roast in oven until thermometer registers 115°-120°F for rare or 125°-130°F for medium. Check the temperature of the roast using a meat thermometer a half hour before you expect the roast to be done.

5 Baste with Biff's Blue Ribbon BBQ Sauce during the last 30 minutes of cooking.

Once the roast has reached the desired internal temperature, remove it from oven and let rest 20 minutes, covered with aluminum foil, before carving. The roast will continue to cook while it is resting.

Any leftovers can be sliced and topped with more **Biff's Blue Ribbon BBQ Sauce** for sandwiches