

A Few of Our Favorite Things:

OUR SIGNATURE SEASONED BONELESS DEFATTED RIB ROAST

These are available plain or seasoned by request.

Bring roast to room temperature. Preheat oven to 450 degrees. Place roast uncovered on a rack in a shallow roasting pan. Keep a small amount of beef broth or base in the bottom of the pan so the drippings don't burn. Roast for 30 minutes on this high temperature—this will sear the meat. Next turn the temperature down to 350 degrees and roast until the thermometer registers your desired center listed on the guide below. When done, remove roast from oven and let it set for 15-20 minutes before carving. Cut any strings.

	REMOVE ROAST AT:	CARVE ROAST AT:
FOR RARE:	130 DEGREES	140 DEGREES
FOR MED RARE:	140 DEGREES	150 DEGREES
FOR MEDIUM:	150 DEGREES	160 DEGREES
FOR WELL DONE:	160 DEGREES	170 DEGREES

CHATEUABRIAND

These are available plain or seasoned by request.

If the roast is plain, we recommend a dry rub rather than a marinade. Bring roast to room temperature. Preheat oven to 400 degrees. Place roast uncovered on a rack in a shallow roasting pan. Keep a small amount of beef broth or base in the bottom of the pan so the drippings don't burn. Roast for 35-45 minutes or until when a meat thermometer is inserted, the temperature registers 140 degrees. When done, remove the roast from oven and let it rest for 15-20 minutes before carving. Cut any strings.

HEF'S HOLIDAY HOUSE RULES—

Or five ways not to ruin your holiday roast!

ALWAYS USE A MEAT THERMOMETER!

- 1. Protect roast with a dry rub or coarse salt and black pepper**
- 2. Roast meat uncovered, out of liquid**
- 3. Roast beef to 140 degrees (ends will be med/well, center med/rare)**
- 4. LEAVE YOUR ROAST ALONE for 15-20 minutes before carving. This will allow your roast to finish cooking and reabsorb any juices lost during roasting.**
- 5. THINLY SLICE your holiday roast—it's a roast, not a steak!**

PORK CROWN ROAST:

We recommend a dry rub placed on the outside of the roast.

Leave roast out one hour before cooking. Preheat oven to 400 degrees. Place roast rib side down on rack in a shallow roasting pan. Keep a small amount of chicken broth or base at the bottom of the pan to prevent pan drippings from burning. Roast for one hour then remove from the oven.

Meanwhile, make your favorite stuffing. Fill the center cavity and return roast to oven. Continue roasting until when a meat thermometer is inserted, it registers 165 degrees. Please allow the roast to rest for 15-20 minutes before carving. Cut any strings.

PORK CANDLE ROAST—FRENCHED

We recommend a dry rub placed on the outside of the roast. Leave roast out one hour before cooking. Preheat oven to 400 degrees. Place roast on rack in a shallow roasting pan, keeping a small amount of chicken broth or base at the bottom to prevent pan drippings from burning. Roast for one hour. Insert thermometer into the thickest part of the roast and continue roasting until the internal temperature reaches 160 degrees.