

Prime Rib Roast

Size: Meat markets recommend 1/2 to 3/4 lb per person. However, I've always found that with prime rib that doesn't work. Because 1. bone is usually included in weight and it is large bone, 2. that means two end pieces for two people and two middle pieces for two people. Sometimes that may work and sometimes not. When you have larger piece, you get more cuts of varying doneness. Therefore, I always get extra (it never went to waste yet). For four people I'd probably get about 6-7 pound roast. (the end cuts could be saved for leftovers and everyone would get good piece.) Again that is extra and you could get by with less. However, no less than 4. Also depends on how many side dishes you are planning. If the meat is the big thing with few side dishes, again go for a little bigger. If you're planning lots of taters and veggies and salads, you could get by with a smaller piece of meat for everyone.

How long: I use a meat thermometer here. In fact I figure out cooking time and use both to be sure I don't overcook and ruin. Book recommends 18-20 minutes per pound for rare roast, 22-25 for medium and 27-30 for well. Use 21 per pound and it should be like you prefer. But backup yourself with thermometer. (If you open oven a lot during cooking, it cools oven and extends time)

I would not buy this ahead and freeze. I don't like steaks, ground meat or rib roast frozen. It takes away and doesn't seem as good. As much as rib roasts cost, why freeze it, Call ahead and order one, size you want, and pick it up Thursday night or early Friday. It will be better that way.

Cooking: You can use your cooking rack for this. I never had one so I set in pan. Add no water. Coat whole roast with lots of pepper and garlic powder - so much that it will almost form a crust on the fatty areas. This is my preference. I'm not sure what cookbooks call for - I think just salt and pepper.

Rib roast is an easy meal. No advance prep - just put in the pot, cook it, cut it and eat. Only concern is keeping track of cooking time. Let me know how it turns out.

My answer may be wordy, but I try to give you the whole picture. When you ask a cooking question, one doesn't normally want generalities.