



Greg - Meat Manager Dave - Asst. Meat Mgr

Prime Rib Au Jus Roast

(Medium Rare Prime Rib Roast)

Preheat oven to 375 degrees.

- Rub roast with salt & pepper.
- Put meat fat side up in a shallow pan.
 - **Don't cover or add water.**
 - Bake 1 hour and turn off heat
- **don't open the oven door at any time.**

"Use Duct Tape to
tape the oven door
shut if you have to"



Greg Meat Dept Mgr

- 45 minutes before serving time, turn oven back to 375 degrees and bake.

**It will be juicy and
medium rare every time.**

For medium to medium well ...
cook 1 hour to 1 - 15 minutes