



# COOKING TIPS



## RIB ROAST—CLOSED DOOR METHOD

1. BRING THE RIB ROAST TO ROOM TEMPERATURE (usually around 4 hours)
2. PREHEAT OVEN to 500 degrees F (260 degrees C)
3. SEASON YOUR RIB ROAST
4. USE YOUR MATH SKILLS

Multiply the weight of your Rib Roast by five minutes and round to the nearest minute. Example, if your roast weighs 6.25 lbs., you would cook your roast for 31 minutes ( $6.25 \times 5 = 31$ ). These will be your “cooking minutes”.

5. ROAST in OVEN for # of minutes calculated in Step 4
6. After you have reached the number of cooking minutes, TURN THE OVEN OFF
7. DO NOT OPEN THE OVEN DOOR FOR 2 HOURS (your roast will continue to cook as it rests in the oven)
8. After 2 HOURS, remove your roast from the oven and SERVE

## RIB ROAST—TRADITIONAL METHOD

1. BRING THE RIB ROAST TO ROOM TEMPERATURE (usually around 4 hours)
2. PREHEAT OVEN TO 325 degrees F.
3. SEASON YOUR RIB ROAST
4. PLACE ROAST IN PREHEATED OVEN, FAT SIDE UP
5. INSERT MEAT THERMOMETER in THICKEST PART OF ROAST (ensure it is not touching the bone)
6. REMOVE ROAST when THERMOMETER REACHES desired DONENESS
7. LET STAND TENTED WITH FOIL for 15 MINUTES—ROAST TEMPERATURE will RISE 5-10 degrees while RESTING

135 degrees F = medium rare

150 degrees F = medium



## OTHER RED MEAT

Beef Tenderloin Roast, Whole	45 to 60 Minutes at 425 degrees F
Beef Tenderloin Roast, Half	35 to 45 Minutes at 425 degrees F
Beef Loin Roast	23 to 30 Minutes/Pound at 325 degrees F
Rare = 120 degrees F	Med-Rare = 130 to 135 degrees F

## LAMB

CUT	OVEN TEMP (F)	TIME*	INTERNAL TEMP
Bone-In Leg	325	20—26 Min/lb.	145 degrees F
Boneless Leg	325	20—26 Min/lb.	145 degrees F

## PORK, FRESH

Crown Roast	325	20—25 Min/lb.	145 degrees F
Tenderloin	425	20—30 Min/lb.	145 degrees F

## PORK, CURED

Ham, Cook Before Eating	325	18—20 Min/lb.	145 degrees F
Ham, Fully Cooked	325	18—25 Min/lb.	140 degrees F

\* Minutes Per Pound

## OTHER TIPS

The Closed Door Method will NOT work with Self Cooling Ovens. The oven is designed to cool rapidly to prevent damage to the internal mechanisms.

The recommended temperatures are taken from the USDA. You may or may not wish to cook your meat longer to reach your preferred internal temperature. For best results, use a meat thermometer.

## RUB INGREDIENTS

TRADITIONAL (HOUSE) RUB—Sea Salt, Spice, Black Pepper, Paprika, Roasted Garlic, Granulated Garlic, Toasted Minced Onion, Chipotle Pepper, Rosemary, Ground Mustard, Thyme.

GARLIC SALT & PEPPER—Kosher Salt, Black Pepper, Roasted Garlic, Granulated Garlic

SPICY LEMON PEPPER—Kosher Salt, Black Pepper, Lemon Juice Powder, Toasted Onion, Granulated Garlic, Habanero, Rosemary