

# BEEF TENDERLOIN & STANDING RIB ROAST TIPS & TRICKS

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Check out some of our top roasting tips before the big meal this year.

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## 01 •

Season your rib or tenderloin with rub and let set for 4-6 hours in refrigeration (overnight is fine). See rub recipe below.

## 02 •

Place on baking sheet with rack into a 450 degree oven.

## 03 •

After 20 minutes, reduce the oven temperature to 325 degrees, leaving meat in oven, cook until desired internal temperature.

## 04 •

Make sure to rest the roast at least 15 minutes after removing from oven. You can allow up to 30 minute rest time... this will give you the best results.

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## USE A MEAT THERMOMETER

That's how the pros get it right every time!  
(All ovens are different, cooking times may vary.)

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Rare • 125 degrees

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Medium Rare • 135 degrees

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Medium Well • 145 degrees

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Well Done • 155+ degrees

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# CARVING YOUR RIB ROAST

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Pro-tip: A long slicing / carving knife makes carving your rib roast easier.

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## 01 •

Once roast is cool enough to touch, starting with the rib facing straight up, remove the ribs by cutting down from top of rib to the bottom and separate. Then cut into individual ribs and place on platter

## 02 •

Next, remove the wedge of fat on the shallow side of the roast and set aside.

## 03 •

Now, it's time to cut the roast. Be careful not to cut too thinly...it's the Holidays, everyone deserves a nice big piece.

## 04 •

Then plate on a serving platter. Serve with chilled Dundore & Heister Horseradish & Chive sauce

## DON'T FORGET THE RUB

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Season your rib or tenderloin with rub and let set for 4-6 hours in refrigeration (overnight is fine).

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( will season up to 3 lbs. of meat )

1 tsp • fresh thyme, minced

2 tsp • fresh rosemary, minced

1.5 tbsp • kosher salt

1 tbsp • olive oil

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