

Saslove's Meat Market
50 Byward Market Square
(613) 241-9266

PRIME RIB



Cooking Directions

1. Bring the roast to room temperature and season.
2. Preheat the oven to 500°F. Roast at 500°F for 15 minutes.
3. Turn the oven down to 325°F. Roast at 325°F for about 25 minutes per kilo to achieve medium rare.
4. Cover loosely with foil and let it rest for half an hour.

Medium Rare Temperature Reading: 120°

Seasoning Suggestions

- Garlic
- Black Pepper
- Rosemary
- Oregano
- Thyme

Wine Pairings

- Cabernet Sauvignon
- Malbec
- Syrah

www.saslovesmeat.com

Shop online at www.bestofbyward.com

And sign up for our email list to receive more special offers!