

ROAST RIB OF BEEF

Yield 100

Portion 6 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
743 cal	0 g	67 g	50 g	222 mg	161 mg	24 mg

Ingredient

BEEF,RIBEYE,PERFECT CHOICE,RAW
PEPPER,BLACK,GROUND

Weight

75 lbs
1/2 oz

Measure

2 tbsp

Issue

Method

- 1 Rub each roast with pepper.
- 2 Place roasts in 18x24 roasting pans. DO NOT ADD WATER. DO NOT COVER. Insert meat thermometer in center of roasts; DO NOT touch bone with thermometer.
- 3 Using a convection oven, roast 3 to 4 hours at 300 F. on low fan, closed vent or until roast reaches desired degree of doneness. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Let roast stand about 20 minutes before slicing. CCP: Hold for service at 140 F. or higher.

Notes

- 1 Remove roasts from oven when meat thermometer registers 140 F. for rare, 160 F. for medium, and 170 F. for well done.
- 2 50 pounds beef rib may be used per 100 portions. EACH PORTION: 4 oz.