

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

BONELESS PRIME RIB

OVEN-READY



Keep frozen until ready to prepare.
Thaw in refrigerator. Do not thaw at room temperature.

BONELESS PRIME RIB

BURGERS' PRIME RIB IS TOP QUALITY

This is the most luxurious of all beef roasts – the eye of prime rib that's been fully aged and injected with a baste that makes it tender, juicy, and absolutely delicious.

CONVENTIONAL OVEN METHOD

1. Thaw roast in refrigerator (approximately 24 hours).
2. Rub on all sides with garlic, celery, and onion seasoning.
3. Place fat side up in shallow roasting pan.
4. Pour ½ cup soy sauce over roast. Rub with coarse black pepper.
5. Place seasoning on roast, cover, and refrigerate overnight.
6. Insert meat thermometer into center of roast.
7. Place in preheated 325° oven, uncovered. Do not add water.
8. Cook to desired temperature: 140° for rare; 160° for medium (pink center); and 170° for well done (approximately 20 minutes per pound).
9. Let rest 15 minutes before serving.
10. Slice ½ inch or thickness desired. Serve hot.

IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it's important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.