

Roast Beef for a Crowd

Category: Beef

Servings: 2

Rating: 10

Source: Steph Smith, with advice by VIU Chefs

Description:

This roast is the traditional foundation for the annual Marathon Bridge party.

Ingredients:

Hy's Seasoning Salt as required

prime rib roast 12-13 lb. (cryovac packaged from Costco)

Instructions:

You can buy the roast several days ahead and keep it in the refrigerator, but let it stand at room temperature for 2 to 2-1/2 hours before roasting.

Cut off any large chunks of fat from the roast, cut it in half to make it easier to handle, and then pat it dry with paper towels. Season liberally with Hy's seasoning salt.

Pre-heat the oven to 500° using the regular bake setting. Cook the roast for 10 minutes on an open rack in the oven with a foil lined baking pan beneath it to catch the drippings. Reduce the heat to 350° and continue cooking for about 1-1/2 hours, checking the internal temperature of the roast towards the end with an instant read thermometer. When the temperature reaches 125°, remove the roast and tent it LOOSELY with foil so that it stays warm without steaming.

Serve as soon as possible when done.