



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Prime Rib-Eye Roast

Preheat oven to 350° F. Season roast as desired (suggest: Excalibur Prime Rib Rub). Place in shallow baking pan with a little water. Cook for approximately 2 hours. Check internal temperature (best to take temperature by placing thermometer in the center of the face of the meat).

Internal Temperatures

Rare	135° F
Medium	140° F
Well	150° F

10717 S Ridgeland Ave
Chicago Ridge, IL 60415

Phone: 708-636-3437
www.JackandPats.com