



Simple Rolled Rib Roast

A delicious meat for a
Sunday meal or holiday!

Ingredients

1 5lb rolled rib roast
Salt
Pepper

Preparation

1. Season meat with salt and pepper to taste
2. Place, fat side up, on rack in shallow pan
3. Insert meat thermometer in center of roast
4. Bake in 325-degree F. oven for about 2 hours or to 150-degrees on meat thermometer
5. Let roast stand for 20 minutes in warm place before carving
6. Serve with brown whole potatoes or mashed potatoes

Serves 10-12

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