

# PRIME RIB SUPREME



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## DIRECTIONS

1. Using 2, 3 or 4 ribs high, season your meat with your favorite seasoning. We recommend salt, pepper and Accent Flavor Enhancer.
2. In the early afternoon, put the roast (at room temperature and uncovered) in a cold oven. Turn the oven on to 350° and bake for one hour from the time you turn the oven on. DO NOT open the oven door for any reason. Turn oven off after one hour. Again, DO NOT open oven door.
3. Plan your meal time and begin baking according to the bellow schedule as follows:

### FOR A RARE ROAST

Turn oven back on at 350° for 30 minutes (from the time you turn the oven back on).

### FOR A MEDIUM ROAST

Turn oven back on at 350° for 50 minutes (from the time you turn the oven back on).

### FOR A WELL DONE ROAST

Turn oven back on at 350° for 60 minutes (from the time you turn the oven back on).

From the kitchen of Viking Village and the Pierce's



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