

NEVER FAIL STANDING RIB ROAST

1 whole rib roast
flour
salt
pepper



Remove roast from refrigerator 2 1/2 to 4 hours before cooking. Preheat oven to 500.

Place roast in a shallow open pan, fat side up.

Sprinkle and rub in a little flour, salt and pepper. Put roast in oven and roast **6 minutes per pound**. Timing exactly to the minute. When cooking time is finished, turn off oven. **DO NOT OPEN OVEN DOOR AT ANY TIME.**

Allow roast to remain in oven for 2 hours without opening door. Beef will be medium rare.

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