

Ann Seranne's Rib Roast of Beef



Makes about 2 servings per rib

One 2- to 4-rib roast of beef, weighing 4 1/2 to 12 pounds

Flour

Salt & freshly ground black pepper

1. Remove the roast from the refrigerator 2 1/2 to 4 hours before cooking.
2. Preheat the oven to 500 degrees.
3. Place the roast in an open, shallow roasting pan, fat side up. Sprinkle with a little flour, and rub the flour into the fat lightly. Season all over with salt and pepper.
4. Put the roast in the preheated oven and roast according to the roasting chart below, timing the minutes exactly. (This works out to be 15 minutes per rib, or approximately five minutes cooking time per pound of trimmed, ready-to-cook roast.) When cooking time is finished, turn off the oven. Do not open the door at any time.
5. Allow the roast to remain in the oven until oven is lukewarm, or about two hours. The roast will still have a crunchy brown outside and an internal heat suitable for serving as long as 4 hours after removing from the oven.

Note: Don't attempt this recipe if your oven isn't well-insulated (that is, if it's extremely hot to the touch when it's in use).

Number of Ribs	Weight Without Short Ribs	Roasting Time At 500 Degrees
2	4 ½ to 5 lbs.	25 to 30 mins.
3	8 to 9 lbs.	40 to 45 mins.
4	11 to 12 lbs.	55 to 60 mins.