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## STANDING RIB ROAST

Convection is the ideal mode for roasting large cuts of meat such as a Standing Rib or Prime Rib Roast. You can either use the traditional method or the low temperature roast method or if your oven is equipped with a rotisserie function. That is another great option for cooking a delicious roast.

### Traditional Method

Season the meat with a rub of Kosher salt and your preferred seasoning at least a day in advance. Cover the roast with a sheet of wax paper and refrigerate overnight.

Remove the roast at least 2 hours prior to cooking so that it will cook evenly. Bone-in-roasts can be cooked directly on a shallow rimmed baking sheet as the meat will not touch the pan. Boneless roasts should be cooked on a rack in a shallow pan so the heat can circulate evenly around the meat.

### Directions

Heat the oven to 425°F in either the Convection Roast or Convection Bake Mode.

Place the meat in the oven, insert the oven probe if your oven features one. Close the door and program the meat probe to reach the desired internal temperature,



Low Temperature Roast Method

keeping in mind the internal temperature will continue to rise slightly while the meat is resting. Then set the timer for 15 minutes. When the set time has elapsed reduce the oven temperature to 325°F.

Remove the meat when the desired internal temperature has been reached and rest the meat for 15 minutes before carving.

### Low Temperature Roast Method

Follow the steps in the first paragraph of the Traditional Method.

Heat the oven to 200°F in the Convection, Convection Roast or Convection Bake Mode.

Place the meat in the oven and insert the probe if your oven features one.

## CONVECTION ROAST MODE



Traditional Roast Method

Close the door and program the meat probe to reach about 5 degrees below the desired internal temperature. The internal temperature will continue to rise while the meat is resting and also when the roast goes back in the oven for the high heat sear.

When the desired temperature has been reached, remove the roast from the oven and set it aside to rest for 15 minutes.

Increase the oven temperature to 425°F return the roast to the oven and cook for approximately 15 minutes until the fat has rendered and the crust has crisped and browned. Because the meat has already rested it can be carved immediately after the high heat sear.

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