

# Prime Rib Roasting Times

Roast the prime rib at 500°F for 15 minutes then reduce the oven temperature to 325°F and roast until desired doneness.

- For rare, 115-120°F 11 minutes per pound
- For medium rare, 125-130°F 13 minutes per pound
- For medium, 135-140°F 15 minutes per pound
- For medium well, 145-150°F 16 minutes per pound

