

# Tasty Recipes for You to Try



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## Rib Roast

Serves 4-6

Shared by:  
Alan Ross and Rob Croom

## Ingredients:

1 standing rib roast, 4-6 lbs.  
Seasoned salt  
Salt & Pepper  
Ground cayenne pepper  
4-5 pats of butter  
Minced Garlic  
Olive oil

## Directions:

1. Place rib roast in roasting pan on rack. Sprinkle with seasoned salt, salt, pepper and cayenne pepper, turning to coat each side.
2. Place pats of butter on top of roast. Add minced garlic, seasoning to taste. Drizzle lightly with olive oil and place in preheated oven.
3. Bake at 325° for 30 minutes per pound. Desired internal temperature depends on your desired taste: 140° for rare, 160° for medium and 170° for well done.