

# DIERBERGS SPECIALTY BEEF ENTREE COOKING DIRECTIONS

## GENERAL GUIDELINES

Meat should be taken out of refrigerator 30 minutes and let rest on table before cooking\*\*

**Preheating:** Always pre-heat the oven, grill or broiler prior to cooking (it usually takes 10-15 minutes to reach designated temperature).

**Oven Baking/Roasting:** When possible, bake items on the center rack; otherwise, rotate items every 30-45 minutes to ensure even cooking.

**Use a Thermometer!** We recommend using a probe thermometer when cooking meats. For the most reliable method of doneness, the use of an instant read thermometer is very important!

**Give It a Rest:** After cooking, lightly cover the meat with foil and allow it to rest 5-15 minutes (depending on size) before carving. During the resting time, the internal temperature will raise 5-15° (depending on size). Be sure to figure this rise in temperature and remove the meat from the heat before hitting your desired doneness (an average 5° up to 15° for large roasts). The resting period also allows the meat to reabsorb interior juices making it more tender and flavorful.

## COOKING DIRECTIONS

Ovens Vary

Be sure to plan for the rise in temperature of the piece of meat and remove the meat from the heat before hitting your desired doneness- see internal temperature chart below\*\*\*\*

**Manhattan Roast:** 45-90 minutes for cooking and resting needed. Remove foil. Roast in preheated 450° oven for 20 minutes for browning. Reduce temp to 275° for 2#, and 300° for 4# to desired doneness. Rest 10-15 minutes before slicing.

**Delmonico Rib Eye Roast:** Remove foil. Roast in preheated 400° oven for 25-30 minutes per pound to desired doneness. Rest 10-15 minutes before slicing.

## Cooking Directions (Cont.)

**Stuffed Beef Ballotine:** In small amount of hot oil brown all sides of roast, return to pan and place in preheated 375° oven about 15-20 minutes per pound until desired doneness. Rest for 10 minutes before slicing.

**Marinated Beef Brisket:** Pierce cooking bag with tines of fork to make a few perforations in the top of the bag. Place pan in preheated 325° oven. Roast for about 45 minutes per pound or until meat is very tender when pierced with fork. Rest for 15 minutes before carefully opening bag and removing from liquid. Slice across the grain of the meat.

**Beef Tenderloin / Chateaubriand:** 1-1/2 hours total time for cooking and resting. Roast uncovered in preheated 425° oven for 15-20 minutes for browning, reduce to 325° and cook to desired doneness, about 10-15 minutes per pound. Rest for 10-15 minutes before slicing

**Rib Eye Stuffed Ballotine Roast:** Remove foil. Place in preheated 450° oven for 25-30 minutes for browning, reduce heat to 275°, roast until desired doneness, about 15-20 minutes per pound, is reached. Rest for 10 minutes.

**Devine Standing Rib Roast/Garlic Studded Standing Rib Roast:** Preheat oven to 450°. Wrap tips of bone on Devine with foil to prevent over-browning. Place in oven for 10-15 minutes for browning, reduce heat to 325°. Roast for 15-20 minutes per pound. Rest for 10-15 minutes before slicing.

**Saratoga Rib Eye Roast:** Remove foil. Roast in preheated 375° oven for 20-25 minutes per pound until desired doneness. Rest for 10-15 minutes before slicing.

**Prime Rib Roast:** Remove foil. Roast in preheated 400° oven for 25-30 minutes per pound to desired doneness. Rest 10-15 minutes before slicing.

## Beef Internal Temperature Chart

	Rare	Med Rare	Medium	Medium Well	Well Done
USDA	N/R	N/R	145°	150°-155°	160°
Steakhouses	125°-130°	130°-140°	140°-150°	155°-165°	N/R