

Rolled or Standing Rib Eye Roast

Ingredients:

5 Lb Certified Angus Beef Rib Eye Roast
4 tsp Salt
1/2 tsp Pepper
1/8 Lb Butter or Margarine
1 Large Onion
1 Tbsp Worcestershire Sauce
1 Tbsp Steak Sauce (A1 preferred)
1 Tbsp Teriyaki Sauce
1/2 C Chili Sauce

Preparation:

Rub the roast with salt, pepper, and butter and brown quickly under the broiler on all sides. Mix all other ingredients together and pour over the roast. Bake in a 325 degree oven for 20 minutes per pound for rare doneness. (For best results, always start the meat at room temperature.)

