

# ROTISSERIE RIBEYE PORTIONS

01/10/2018

**Yield:**           **Approximately 10 pounds**

**Shelf Life:**   **Sliced - 2 days**  
**Cooked and Chilled (Whole Roast) - 4 days**

**Equipment:** Rotisserie, rotisserie meat spit, rotisserie clamps  
sheet tray, cooling grate, carving knife, red cutting board,  
scale, portion bags, 1/3 pan or 1/2 pan

## **Ingredients**

**1 each           USDA Choice Ribeye Lip On (approximately 11 - 15 lbs)**  
**6 wz            Taste Buds Meat Rub**

## **Cooking Procedure**

1. Remove ribeye from the walk-in, remove from vacuum packaging, place on a sheet tray **and allow to sit at room temperature for exactly one hour.** This will allow for even cooking.
2. After one hour, secure the roast on a skewer and evenly season the surface of the prime rib with the meat rub. The ends should be lightly seasoned so that they are not too spicy.
4. Ensure that the seasoning is in one layer and is not caked on the surface.
5. **Place the ribeye in the rotisserie and cook until the center is 110°. (Approximately 1.5 hours)**
6. Once the ribeye reaches 110°, remove from the rotisserie **and the spit**, and place on a cooling grate on a sheet tray. **Rest at room temperature for 1 hour.**  
**NOTE: This step is imperative to achieve the correct degree of doneness via "carry-over cooking."**
7. After 1 hour, wrap with plastic wrap, and transfer to the walk-in.

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## Portioning Procedure

1. Once the ribeye is completely cooled (40°), it is ready for portioning.
2. Shave the ends off just to the point that the end cuts have an open face.
3. **Slice the ribeye into slices 1/2" - 3/4" thick.**  
**NOTE: The actual size depends on the size of the cooked roast.**
4. Lay each portion flat on the red cutting board, and partially **trim down the fat**, leaving **1/4" to 1/2"** of fat.  
**NOTE: After trimming, the portion must weigh between 11 - 12 wz.**
5. Wrap in portion bags, transfer to a 1/3 pan, and store refrigerated.
6. Label, Date, and Rotate.

- C: Red center with visible blood; Visible marbling; Good coat of seasoning on outside; Brown to dark brown; No charcoal black; Tail trimmed to 1/4" to 1/2" of fat
- T: Firm and moist; Not spongy
- F/A: Fresh meat aroma; No sour odors
- HR: Portion bags; Refrigerated
- SL: 2 days (sliced); 4 days (cooked whole)

