

Beef Rib Roast

If you are having trouble finding meaty beef ribs, another way to get a rack of ribs for barbecue is to buy a whole rib roast with the bones attached. The ribs can be sliced away from the rest of the roast leaving as much extra meat as you want on the ribs. 1/2 to 1 inch is usually enough. This roast weighs about 17 pounds. It is also more economical to buy meat in bulk and freeze it for later use.



With a sharp knife start cutting the rib bones away from the roast by slicing just behind the bones. Leave as much meat as you want to keep on the ribs.



The ribs have now been totally
additional meat on the ribs.

separated from the rest of the roast. I left about 1/2" of



This is the meaty side of the ribs. Trim off the excess fat and the beef ribs are ready to



they look at the ribs and get from the side you can see this rack is much meatier than the beef ribs



Slice the remaining roast into rib-eye steaks 1 to 1 1/2 inches thick.



This roast yielded 13 steaks in addition to the rack of ribs.



Frozen steaks with deep marbling by TIGER is an excellent application for the Foodsaver



The FoodSaver uses a heavy-duty of freezer bags that are reusable. You can keep frozen

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Four of these thick [Beef Ribs](#) \$7.50 a [Smoker](#) or grill. For a track of metal, beef, back ribs, this barbecue



[The best cut of beef for a rib roast - How to select the best cut of beef for a rib roast](#) [How to select the best cut of beef for a rib roast](#)



Three large, cooked beef rib roasts resting on a metal grill rack. The meat is browned and glistening, indicating it has been roasted or grilled. The ribs are clearly visible, and the meat is thick and succulent.



You can see from these ribs sliced off the rack that they are very meaty, juicy and tender

