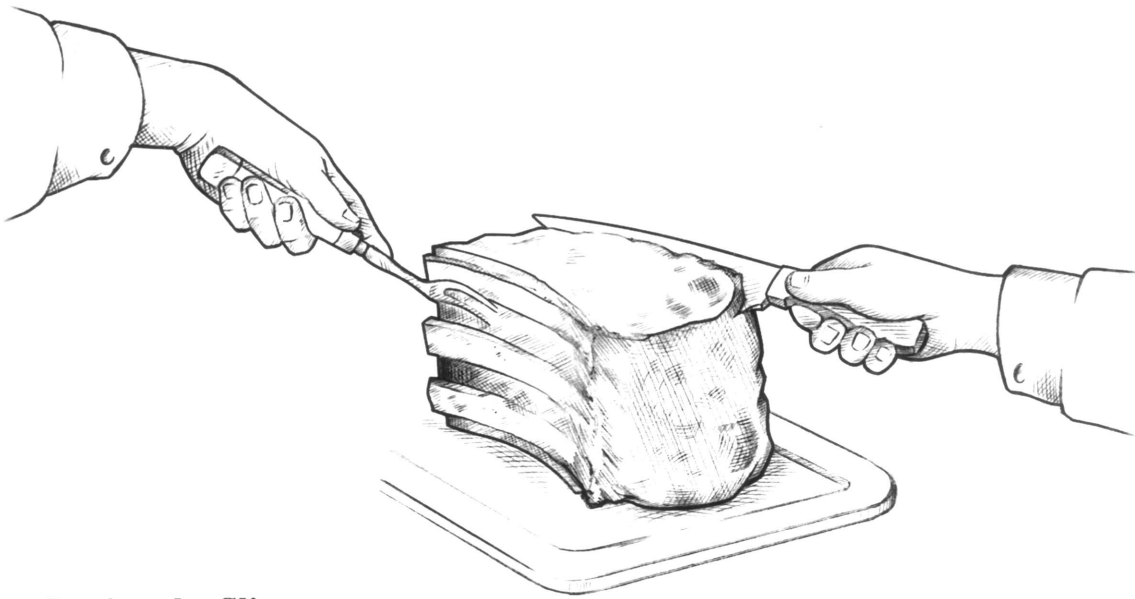
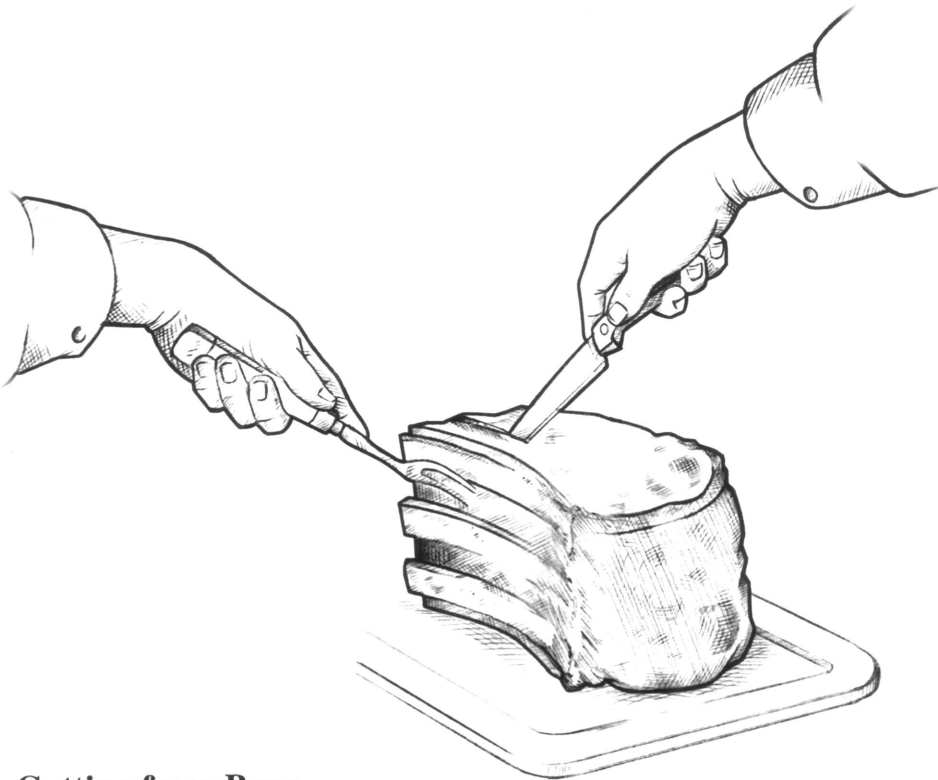


To Carve a Beef Rib Roast



1. Cutting the Slice

If necessary, remove a wedge-shaped slice from large end so roast will stand firmly on carving board. Place roast on its large end on the board. Insert fork from the side, below the top rib. Carve across the “face” of the roast toward the rib bone.



2. Cutting from Bone

Cut along the rib bone with tip of knife to release slice of beef. Slide knife under beef slice; steady it from above with the fork and lift slice onto serving plate.