

# No-Fuss Beef Roast

Prep: 5 min. Bake: 1-3/4 hours + standing | Yield: 6-8 Servings

Originally published as No-Fuss Beef Roast in [Taste of Home](#) December/January 2001, p31



No-Fuss Beef Roast Recipe photo by Taste of Home

## Ingredients

- 1 Painted Hills Natural Beef bone-in rib roast (4 to 6 pounds)
- 1-1/2 teaspoons seasoned salt
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon cayenne pepper
- 1/2 cup butter

## Directions

1. Combine the first four ingredients; rub over roast. Place roast, fat side up, in a roasting pan. Dot with butter.
2. Bake, uncovered, at 350° for 1-3/4 to 3 hours or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145°; medium, 160°; well-done, 170°).
3. Let stand for 10-15 minutes before carving. Thicken pan drippings for gravy if desired.

