

Horseradish and Herb Crusted Beef Rib Roast

6 thyme sprigs (take out woody stems)
4 rosemary sprigs
8 sage leaves
1 head garlic, peeled
1 1/2 6.5 oz. jars horseradish
2 sticks unsalted butter, melted and slightly cooled
Beef rib roast (prime is best)
Kosher salt
Freshly ground black pepper

The night before you're going to cook the roast, make the butter. Place the herbs (thyme, rosemary, and sage) in a food processor. Pulse until finely chopped. Add in the garlic cloves; pulse until only small bits of garlic remain. Add in the horseradish; pulse to combine. With the food processor set to low, carefully drizzle in the melted butter until everything is well combined. Pour butter into a large glass dish, cover, and refrigerate overnight until ready to use. (This can be done up to three days ahead of time.)

Remove the roast about 20 minutes before cooking. Season very liberally with salt and pepper.

Preheat the oven to 325.

Spread all of the horseradish and herb butter all over the rib roast. Place on a baking rack set in a large roasting pan fatty side up. Cover and roast at 325 for about 3 1/2 hours (depending on how large your roast is). Make sure a thermometer inserted into the thickest part of the meat registers at least 125 for medium rare.

Transfer to a cutting board and let rest about 20–30 minutes before carving. Serve with more horseradish on the side.



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