



Salt Crusted Rib Roast

PREP: 15 min

INGREDIENT LIST:

- 2 cups Kosher salt
- 1/4 cup cracked pepper
- 2 tbsp. fresh chopped rosemary
- 1/3 cup water
- 1 boneless or bone-in rib roast

RECIPE INSTRUCTIONS:

1. Preheat oven (or pellet grill) to 450 degrees and prepare baking dish by coating with nonstick spray.
2. Combine salt, pepper, and rosemary in a bowl.
3. Slowly whisk in water until the mixture resembles slush.
4. Pat the roast dry and place it in the dish, fat side up.
5. Rub the salt mixture all over the top of the roast, creating a coating 1/4 to 1/2 inch thick.
6. Insert ovenproof thermometer into the thickest part of the roast.
7. Place the roast into the oven (or pellet grill) and immediately reduce the heat to 325 degrees
8. Roast meat until the temperature at the center reaches 135 degrees. Approximately 17 minutes per lb.
9. Remove from oven, let rest for 15 minutes, and remove the salt crust before serving.
10. You can break up the salt crust and serve it alongside the roast for anyone who would like

