



Espresso Rubbed Standing Rib Roast



INSTRUCTIONS

- Preheat oven to 500°F and place a rack in the lower third of your oven.
- Combine all spice rub ingredients together. Trim your roast, leaving just a thin layer of fat, or have your butcher trim it for you. Apply spice rub liberally to the entire roast, including the underside. Reserve 1 tsp. of the rub to season vegetables with. Place the carrots, potatoes, rosemary, and oregano in a large roasting pan.
- Drizzle olive oil over the vegetables and sprinkle them with the reserved spice rub. Toss to combine, and place the roast, bones side down, on top of the vegetables.
- Cook for 30 minutes at 500°F. Remove from your oven, lower the temperature to 300°F, and return the pan to the oven. Start checking the internal temperature of the roast after 1.5 hours.
- Remove from the oven when the internal temperature reaches your desired doneness (see chart).
- While the roast is resting, increase oven temperature to 400°F and return the vegetables to the oven. Roast until golden brown and slightly caramelized. Serve with au jus and horseradish cream.

SHOPPING LIST

- 1 standing rib roast, at least 3 bones-about 8 lbs.
- 2 lbs. assorted new potatoes, quartered
- 5 lg. carrots, peeled and quartered
- 3 sprigs fresh rosemary
- 3 sprigs fresh oregano olive oil

SPICE RUB:

- 1/8 cup kosher salt
- 1 tbsp. finely ground black pepper
- 1 tbsp. granulated garlic
- 1 tbsp. instant espresso coffee powder
- 1 1/2 tsp. turbinado sugar
- 1/2 tsp. dried rosemary, ground in mortar & pestle
- 1/2 tsp. ground cumin