



INGREDIENTS FOR 6 SERVINGS

- 1 Box Rock Salt
- 1 Bulb Garlic, Clove Separated & Peeled
- Fresh Ground Pepper
- Extra Virgin Olive Oil

PREPARATION

Preheat oven to 350°.

Slightly crack the peeled garlic cloves and cut in half. Perforate 1-inch slits throughout the roast and insert garlic chunks into the slits at varying depths.

Line a roasting pan with enough foil to wrap the whole roast. Pour a layer of salt in the bottom of the pan. Place roast rib side down on top of salt layer.

Generously oil the whole roast. Rub with fresh ground pepper. Cover with remaining rock salt. Wrap foil around the roast.

Cook for 25 to 30 minutes per pound.

Pull roast 5° to 10° before desired level of pink in the center, as the roast will continue to cook once removed from the heat. Meat thermometer should read:

130° for Rare

150° for Well Done

The ends of the roast will be more done than the center. Discard salt before serving.



Cabernets



Brown Ales or
Stouts

