

Sometimes you just need to impress your friends. The classic Rib Roast gets the royal treatment with a fresh herb crust, a creamy horseradish sauce and roasted fennel.

[illegible]

4.25

Hours



8

Servings



42 Cal



34g

Protein

[illegible]

[illegible]

1 beef Ribeye Roast Bone-In (4 ribs), chine bone removed

6 quarts water

[illegible]



[illegible]





1 cup kosher salt

3/4 cup sugar

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3/4 cup sugar

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3 tablespoons freshly ground peppercorn medley

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3 tablespoons freshly ground peppercorn medley

3 tablespoons freshly ground peppercorn medley

[illegible]

[illegible]

3 tablespoons freshly ground peppercorn medley

2 tablespoons kosher salt







[illegible]

[illegible]

2 tablespoons minced garlic  
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2 tablespoons minced garlic  
2 teaspoons olive oil  
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2 teaspoons olive oil  
2 teaspoons olive oil  
2 teaspoons olive oil





2 teaspoons olive oil

1 teaspoon fresh thyme leaves

[illegible]



[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]



[illegible]

2 tablespoons olive oil

2 tablespoons olive oil

[illegible]

[illegible]

[illegible]

[illegible]

1/2 teaspoon kosher salt

### 1 recipe Horseradish Cream Sauce



[illegible]

[illegible]

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		45g	135mg		4g	34g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com