

Chile-Crusted Prime Rib of Beef

- 10 lb Rib eye roast, trimmed, boned, and tied
- 2 Tbs. extra-virgin olive oil
- 2 Tbs. kosher salt
- 1 cup "Red Drum BBQ Spice"
 - Available at The Red Drum – a combination of chili powder, toasted and ground coriander seeds, fennel seeds, and cumin; and brown sugar.

Preheat an oven to 456°F. Rub roast with olive oil and season with kosher salt. Rub roast liberally with BBQ spice so that it will form a crust. Put roast on a rack in a roasting pan and place it in oven. After five minutes, lower oven temperature to 225°F. Do not open oven during this stage. After 45 minutes, rotate roasting pan. Check internal temperature after an hour and a half. Remove the roast when it reaches an internal temperature of 127°F to 129°F for medium-rare. Allow roast to rest on the rack for at least 20 minutes before carving.

(Serves 12)

Note: I did this in a roasting bag. Oven temp was around 225°F. I rubbed the steak (2lb rib eye) with olive oil, then with Red Rum Spice, but much less than a cup. Turned out quite well, but quite spicy.