



Garlic Festival Garlic & Peppercorn Rib Roast



Our Garlic Festival Garlic & Peppercorn Rub & Seasoning is a real natural for Rib Roast.

We trust you will enjoy this recipe as much as we do.

Ingredients:

- 1 Tbsp. Garlic Festival Garlic & Cracked Peppercorn Seasoning
- 1/3 Cup Garlic Festival Olive Oil (your choice)
- 3 lb Beef bottom round rump roast
- 1/2 Cup of red wine

Instructions:

Set oven rack to lowest position and preheat oven to 450° F

Line a large roasting pan with foil

Place roast fat side up and make several slits and insert Garlic Festival Garlic & Cracked Peppercorn Seasoning in slits created.

Place roast in the pan, fat side up. Insert a meat thermometer in the thickest part of the roast.

Roast for approx. 10 minutes to brown the top fat layer. Reduce temperature to 300° degrees and roast until the internal temperature reads 155° to 165°.

Remove from the oven and cover with foil. Allow to rest for approx. 30 minutes before slicing.

Pour the wine in the drippings left in the roasting pan and heat to medium to dissolve the drippings. Bring the mixture to a slow boil. Reduce the heat to low and continue to cook for approx. 5 minutes.

Place the sauce made from dripping in a bowl and serve with the slice roast.

Products In This Recipe



Fire Roasted Garlic Olive Oil

★★★★★ 4 Review(s)

Price: \$12.99



Roasted Garlic & Chili Infused Olive Oil

★★★★★ 1 Review(s)

Price: \$12.99

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