

Rib Roast on the DCS Grill

Ingredients:

Pickled Red onion

- Rib eye roast 5 pounds
- Rosemary 2 oz
- Thyme 2oz
- Sage 2 oz
- Salt and pepper
- Twine

Method:

1. Salting the day before helps that salt really marinade through the entire roast. When ready to cook pull out and let it come to room temp. This is a about an hour on your countertop.
2. Massage olive oil into rib roast.
3. Chop up herbs finely and mix in a bowl.
4. Cover your roast in herbs and sprinkle with salt and pepper.
5. Take your butchers twine and wrap it around your roast.
6. Pre heat your grill by turning all burners on med high. Once your grill reaches around 400 degrees turn off middle burner and turn down the outer burners to keep your temp at 350.
7. Insert your rotisserie spit onto your grill and turn on your infrared burner.
8. Keeping your grill at 350 degrees. After 30 minutes turn off infrared rotisserie burner and finish cooking off your roast.
9. Cook until desired temperature. About 1-2 hours to reach 140 degrees.
10. Let sit for 15 minutes before cutting into it. Pair with a horseradish sauce and some roasted veggies.