



HERB CRUSTED RIB ROAST

1 3 rib beef rib roast, small end, about 5 1/2 pounds, well trimmed and with chine bone removed
 1 teaspoon salt
 1/2 teaspoon dried rosemary leaves, crushed
 1/4 teaspoon ground black pepper
 1 medium lemon

1 1/2 cups fresh bread crumb
 1/2 cup chopped fresh parsley leaves
 1 tablespoon olive oil
 2 garlic cloves, minced
 2 tablespoons Dijon mustard
 Rosemary sprigs for garnish

Preheat bbq to 325F. In a medium roasting pan, place beef rib roast, fat side up. Rub salt, dried rosemary and pepper over roast. Insert meat thermometer into center of roast, being careful that pointed end of thermometer does not touch bone.

Roast beef 1 1/2 hours. After beef has roasted 1 1/2 hours, prepare coating: From lemon, grate 1/2 teaspoon peel and squeeze 1 tablespoon juice. In small bowl, combine lemon peel, lemon juice, bread crumbs, parsley, olive oil and garlic. Remove roast from bbq; evenly spread mustard on top. Press bread mixture onto mustard coated roast.

BBQ 1 hour longer or until coating is golden and meat thermometer reaches 140F. Internal temperature of meat will rise to 145F, medium rare upon standing. When roast is done, place on warm large platter, and let stand at room temperature 15 minutes to set juices for easier carving.

Garnish with rosemary sprigs.

Serves 6-8

