

Spiced Coriander and Mustard Crusted Rib Roast of Beef

Servings : 12

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	allspice berries
3	tablespoons	black peppercorn
3	tablespoons	yellow mustard seed
2	tablespoons	cumin seed
3	tablespoons	kosher salt
6	rib	standing beef rib roast (14-15 lbs) 1/2" fat cap left on meat
2	cups	plain greek yoghurt
1/4	cup	drained horseradish
2	tablespoons	drained horseradish
2	tablespoons	fresh ginger - grated
1	tablespoon	freshly ground black pepper
1	teaspoon	sugar

Put the allspice berries in a spice grinder and finely grind. Pass through a fine strainer into a bowl. Put coarse bits back in grinder with black peppercorns and coarsely grind. Put in bowl. Coarsely grind the mustard seeds, then coriander and then cumin and add to bowl. Stir 3 tablespoons of salt into spice bowl. Rub spice blend all over meat. Cover and refrigerate overnight.

Put a large roasting pan in the middle of the oven and preheat to 375. Let roast stand at room temp for 30 minutes.

Season roast with salt and place it in the hot roasting pan, fat side down. Roast for 30 minutes. Turn over and roast at 350 for about 3 hours, rotating pan 2-3 times. When it reaches 130, it is done. Transfer to carving board and let rest for 20 minutes.

Stir yoghurt and next 5 ingredients in a bowl and season with salt. Keep refrigerated until 20 minutes before serving.