

Cowboy Cook's Herbed Beef in Salt Crust



Ingredients

1/3 cup olive oil
1 tsp. Garlic salt
1/2 tsp. Dried marjoram
1/4 tsp. Black pepper
3 lbs. Kosher salt
1/4 cup minced onion
1 tsp. Dried basil
1/2 tsp. Dried thyme
3 lbs. Beef rib eye roast, trimmed
1 1/4 cups water

Directions

Combine oil, onion, garlic salt, basil, marjoram, thyme, and pepper in heavy plastic bag; mix well. Add roast; coat well with marinade. Marinate in refrigerator 2 hours or overnight.

Preheat oven to 350 degrees. Line roasting pan with aluminum foil.

Combine kosher salt and water to form thick paste. Pat 1 cup paste to a 1/2 inch thick rectangle in pan. Pat roast dry with paper towels; insert meat thermometer. Place roast on salt layer; pack with remaining salt paste around meat to seal well. Bake for 60 to 70 minutes, or until thermometer registers 140 degrees. (Steam may cause crust to crack slightly). Remove from oven and let stand 10 minutes. Remove the salt crust and discard. Serves 8 to 10.