



HERBED BEEF ROAST

- 6 to 8 Pound Rib Roast
- ½ Cup Flour
- 4 Tablespoons Rosemary
- 2 Tablespoons Dry Mustard
- 2 Tablespoons Seasoned Salt
- 2 Tablespoons Black Pepper

DIRECTIONS

1. Preheat oven to 325 degrees.
2. Combine flour and seasonings in a small bowl.
3. Sprinkle evenly over surface of the roast, patting on firmly with hands.
4. Place roast, fat side up, on a rack in a roasting pan.
5. Roast 3 hours, or until thermometer measure 160 degrees.
6. Let roast stand 20 minutes before slicing.