



HERBED ROAST BEEF

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.