



## Spit Roasted Beef Rib Eye

### Ingredients:

4-10 lb. boneless rib roast trimmed, tied, and brought to room temperature  
Kosher salt and fresh black pepper  
Fresh garlic, slivered  
Fresh thyme sprigs (optional)

### Procedure:

1. Fasten the roast to the spit per manufacture's instructions.
2. Grind black pepper all over the roast and press into it.
3. Sprinkle generously with the salt.
4. Make small slits in the fat and insert the slivered garlic or fasten under the string.
5. Thread thyme sprigs through the string to fasten.
6. Place on the spit in front of a hot fire and cook approx. 15 minutes per pound.
7. Remove from the fire and let rest for 15-20 minutes.

Carve and serve au jus.

Serves about 2 per lb.