



PEPPER-CRUSTED RIB ROAST

WITH THREE-HERB HAZELNUT PESTO

IDEAL
GRILL: 

SMOKE INTENSITY: moderate

PREP TIME: 30 minutes

COOKING TIME: about 2¼ hours

SPECIAL EQUIPMENT:
instant-read thermometer

SERVES: 6 to 8

- 2 tablespoons coarsely crushed black peppercorns
- 1 tablespoon kosher salt
- 1 three-bone beef roast, about 7¼ pounds
- 1 tablespoon canola oil

PESTO

- ½ cup loosely packed fresh cilantro leaves
- ½ cup loosely packed fresh Italian parsley leaves
- ¼ cup loosely packed fresh oregano leaves
- ¼ cup hazelnuts, toasted and skins removed
- ¼ cup sherry vinegar
- 3–5 medium garlic cloves, roughly chopped
- ½ teaspoon crushed red pepper flakes
- ½ cup extra-virgin olive oil

Kosher salt
Ground black pepper

- 2 large handfuls apple or oak wood chips, soaked in water for at least 30 minutes

- 1 In a small bowl mix the peppercorns and salt. Coat the roast on all sides with the oil and season evenly with the peppercorn mixture. Allow the roast to stand at room temperature for 1 hour before grilling.
- 2 In a food processor or blender process the pesto ingredients, except the oil. Then, with the motor running, slowly add the oil to make a thin paste. Season with salt and pepper. Pour into a serving bowl, cover, and let stand at room temperature while cooking the roast.
- 3 Prepare the grill for indirect cooking over medium-low heat (about 350°F).
- 4 Brush the cooking grates clean. Drain and add one handful of the wood chips to the smoker box of a gas grill, following manufacturer's instructions, and close the lid. When smoke appears, cook the roast, bone side down, over **INDIRECT MEDIUM-LOW HEAT**, with the lid closed, until the internal temperature reaches 120° to 125°F for medium rare, about 2¼ hours. Drain and add the remaining wood chips to the smoker box after the first hour of cooking.
- 5 Remove the roast from the grill and let rest for about 20 minutes (the internal temperature will rise 5 to 10 degrees during this time). Cut the roast into thick slices and serve warm with the pesto.



To toast and skin the hazelnuts, spread the nuts on a rimmed baking sheet. Bake in a preheated 350°F oven until the skins are cracked, about 10 minutes, stirring occasionally. Transfer to a clean kitchen towel and let cool for 10 minutes. Wrap and rub the cooled nuts in the towel to remove the skins (some skin will remain).

RED MEAT



