



9.5.22

[/ Donate](#)

David Burtka's Horseradish, Herb and Salt Crusted Standing Rib Roast: Recipe from the God's Love Holiday Catalog

By [Emmett Findley, Director of Communications](#)



This is such an impressive and flavor forward recipe. People go crazy for it and will be so grateful. Once you've got this rib roast covered in salt, it's a set-it-and-forget-it kind of recipe. Don't be afraid if the salt cracks — you will still get a gorgeous roast. Plus it's fun to have your kids do the cracking when it's done!

~ David Burtka

Horseradish, Herb and Salt Crusted Standing Rib Roast

Rib Roast Ingredients:

One 4-bone standing rib roast, about 7 pounds
2 tbsp packed thyme leaves
¼ cup packed rosemary leaves

¼ cup whole black peppercorns
8 garlic cloves
½ cup prepared horseradish, drained well but liquid reserved
6 large egg whites
8 cups Kosher salt

Method:

1. Combine thyme, rosemary, peppercorns, garlic, drained horseradish and egg whites in a food processor. Blend until mostly smooth then pour into large bowl. Add salt and stir with hands until well combined. Squeeze a spoonful of the mixture in the palm of your hand. If it stays clumped together like wet sand then the mixture is ready. If not, mix in a tbsp of the reserved horseradish liquid at a time until the mixture is the correct consistency.
2. Place roast into a large roasting pan with bones facing down and the fat-side-up. Use hands to press salt mixture evenly all over the top and sides of the roast in a thin layer about ¼-inch thick. Mound salt mixture around base of roast to completely seal.
3. Refrigerate the salt-crusted rib roast for at least 2 hours and up to overnight.
4. When ready to cook, allow roast to sit at room temperature for 1 hour. Place a rack in the center of the oven and pre-heat to 325°F.
5. Cook in oven 20 minutes per pound for medium-rare (125°F.), about 2 hours 20 minutes for a 7-pound roast. Salt crust might crack, but that is okay. Remove and let rest in the salt crust for 30 minutes. Use meat mallet or other heavy kitchen tool to break open the salt crust.

Horseradish Ingredients:

1 tbsp champagne vinegar
½ cup prepared horseradish, drained well
1½ cups crème fraiche or sour cream, cold
Kosher salt
freshly ground black pepper
2 tbsps thinly sliced chives

Horseradish Method:

1. Whisk together the champagne vinegar, horseradish, crème fraiche or sour cream and a large pinch of salt and pepper.
2. Stir in the chives

[Get More Holiday Recipes](#)

View All Holiday Recipes



9.5.22 / Donate

Padma Lakshmi's Cranberry Chutney: Recipe from the God's Love Holiday Catalog

My sweet great-aunt Bala used to make this chutney every year at Thanksgiving, and I must say it saved many a turkey sandwich from pathetic dullness. In college, I mixed it into boiled rice for a quick pilaf and smeared it o...



9.5.22 / Donate

Julia Turshen's White Pizza-Style Kale: Recipe from the God's Love Holiday Catalog

This is one of my absolute favorite recipes from my latest cookbook, Simply Julia. It's a skillet of garlicky greens topped with ricotta and mozzarella, broiled until the cheese melts and browns. Then you sprinkle the top wi...



8.26.22 / Community

Samah Dada Brings Her Culinary Community to God's Love

When Culinary Council member Samah Dada opened a volunteer shift up to her community of foodie followers on Instagram, the spots filled up within hours. Yesterday, those who signed up came to God's Love to meet Samah, ...