

# Coffee Rub Ribeye Roast

- Prep Time: 10 minutes (plus 30 minutes to rest)
- Cook Time: 2 hours, 20 minutes (plus 20 minutes to rest)
- Total Time: 2 hours, 30 minutes (plus 50 minutes total rest time)
- Servings: 6



## Ingredients:

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- ¼ cup Barissimo Fair Trade Dark Roast Ground Coffee
- 3 tablespoons Baker's Corner Brown Sugar
- 2 teaspoons Simply Nature Organic Ginger
- 2 teaspoons Stonemill Organic Thyme
- 2 tablespoons Stonemill Paprika
- 2 teaspoons ground Stonemill Sea Salt Grinder
- 2 teaspoons ground Stonemill Peppercorn Grinder
- 6 pounds Specially Selected USDA Choice Bone-In Ribeye Roast\*
- ¼ cup Carlini Vegetable Oil

**\*These are ALDI Find items that are only in stores for a limited time and may no longer be available.**

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## Directions:

1. Preheat oven to 425°.
2. In a medium bowl, combine the coffee, sugar, ginger, thyme, paprika, sea salt and peppercorn.
3. Rub the ribeye roast with oil, then coat the roast with the dry rub until well coated. Discard remaining dry rub. Allow the roast to sit at room temperature for 30 minutes.
4. Place the roast in a roasting pan. Bake for 20 minutes, reduce temperature to 325°. Continue to bake 20 minutes per pound, about 2 hours, until it reaches an internal temperature of 125°. Transfer the roast to a cutting board and allow to rest for 20 minutes before carving.



Recipe Courtesy of:  
ALDI Test Kitchen