

Red Wine Barbecue Ribeye Roast

- Prep Time: 15 minutes
- Cook Time: 3 hours
- Total Time: 3 hours, 15 minutes
- Servings: 4

Ingredients:

- 6 pounds Specially Selected USDA Choice Bone-In Ribeye Roast*
- 2 tablespoons Carlini Vegetable Oil
- ¼ cup Stonemill Iodized Salt
- 3 tablespoons Stonemill Ground Black Pepper
- 1 tablespoon Stonemill Paprika
- 3 sprigs rosemary, minced
- 2 large onions, chopped
- 1 cup chopped celery
- 2 large carrots, chopped
- 5 large russet potatoes, diced
- 750 milliliters Winking Owl Cabernet Sauvignon
- 1 cup Sweet Baby Ray's Original Barbecue Sauce

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

Directions:

1. Preheat oven to 500°.
2. Pat roast dry with paper towels, rub surface with oil.
3. Combine salt, pepper, paprika and rosemary in a small bowl. Rub 7 tablespoons of salt mixture thoroughly over surface of roast. Place roast in a roasting pan and cook uncovered for 15 minutes.
4. In a medium bowl, toss onions, celery, carrots and potatoes with remaining salt mixture. Remove roast from oven and reduce temperature to 350°. Place vegetables around roast. Return to oven and cook for 2-2½ hours or until internal temperature reaches 130°. Remove roast and allow to rest for 30 minutes.
5. In a medium saucepan, bring wine to a boil. Reduce heat to a simmer, continue cooking until reduced by half. Whisk in barbecue sauce, continue to cook until desired consistency.



Recipe Courtesy of:
ALDI Test Kitchen