

PEPPERCORN ROAST COATING

F EASY

Last Modified: 12/20/2020

PREP: 5 Min
COOK: 8 Min
STOVETOP

SEASONING-USA

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
PEPPERCORNS			
1/2	Cup	Black Peppercorns	Cracked
1/2+	Cup	Olive Oil	Divided
2	Tbsp	Orange Zest	
1	Tsp	Ground Nutmeg	
ROAST RUB			
6	Tsp	Coarse Kosher Salt	
2	Tbsp	Garlic Powder	
1	Tsp	Ground Sage	
1	Tbsp	Dried Rosemary	
1	Tsp	Dried Thyme	
2	Tsp	Dried Oregano	
2	Tsp	Granulated Sugar	
1/4	Tsp	Baking Soda	
PREPARATION			
FACTOID	Doing this process to cracked Peppercorns gives you an extremely nice Pepperey coating or Rub for Beef Roasts that has a GREAT Pepper flavor, but NOT the spicy aftertaste that Pepper normally imparts.		
CAUTION	This seasoned coating should be made and used on the same day in order to keep the Peppercorns from degrading into a soft mush.		
NOTE	This makes enough Seasoning Mix to coat an entire family-sized Beef Roast.		
TOOLS	1) 2 - Small Mixing Bowls 2) Fine Wire Strainer 3) Small Saucepan & Lid 4) Rubber Spatula 5) Meat Tenderizer Hammer OR Spice Grinder		
PREP	DISH		
	1) Using either a meat tenderizing hammer or an electric grinder, crack ALL (Repeat ALL - NO whole ones left) of the Black Peppercorns into small chunks. Place the freshly cracked Peppercorns in a fine wire strainer over the sink and tap the side to filter out any fine pepper bits that were created during cracking because the smaller pieces will tend to burn and get bitter.		
1	Add 1/2 cup of Olive Oil in a small saucepan over low heat and stir in the Cracked Pepper so it is all coated - add enough Olive Oil to wetly coat ALL. Bloom the Pepper in the Olive Oil until you start to see lazy bubbles around the edge. Slowly simmer the mixture for about 8 minutes - Do NOT allow it to come to a boil.		
2	Using a rubber spatula to press the Peppercorn mixture against the sides of a fine wire strainer, strain out and discard the cooking Oil (It is now SPICY and is VERY bitter		

PEPPERCORN ROAST COATING

3	Place the bloomed Peppercorns in a clean small mixing bowl and mix in 3 tablespoons of fresh Olive Oil. Thoroughly mix in the Orange Zest and Nutmeg. (This adds back in those subtle, mild Pepper flavors that were lost in the Oil that was discarded).
4	In a small mixing bowl, mix thoroughly the Roast Rub Ingredients. Hand rub the mixture into all surfaces of the Roast until the mixture begins to dissolve and the surface of the Meat gets coarse and rough.
5	YOU'RE NOW READY TO ROAST!