



EARTHWORKS

LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

Smoke-Roasted Prime Rib

This cut of beef is also called a standing Rib Roast. This is the beef roast of choice for family gatherings, celebrations, and holidays. It's expensive, richly flavored, and it makes a dramatic centerpiece to your table. Keep it simple here: rub the roast generously with the dry rub, let it set at room temperature for an hour or so, and put it on the grill. Using your instant read thermometer is a must here – you don't want to mess up with a piece of meat that cost what this one did. Insert the probe into the center of the roast, wait a few seconds, and read the temperature: 120° is rare, 126° is medium rare, 134° is medium, 150° is medium-well, and 160° is well done. I like to take it off on 125°. After removing the roast from the grill, cover it loosely with foil, and let it rest for at least 20 minutes before carving.

Ingredients:

(1) Bone in beef rib roast with 4 ribs, about 8 pounds (serves 10-12)

For the Dry Rub:

- (3) Garlic cloves minced
- (1) Tablespoon Kosher salt
- (2) Teaspoons freshly ground black pepper
- (2) Teaspoons chopped fresh rosemary or thyme, or dried

Mix the garlic and salt together in a small bowl. Mix the pepper and the herbs. Rub all over the roast, especially in the spaces between the meat and bones. Let the roast sit at room temperature for up to 2 hours, loosely covered, before cooking.

Build a good sized fire on one side of your grill, leaving enough space to place the roast in an area where it is not over any coals. Put the cover on the grill, check to make sure your vents are open about ¼ to ½, and start cooking the roast, adding a handful of charcoal every 30 minutes. If you like a little smokier flavor, add some soaked hardwood chips or chunks along with the charcoal.

When the beef reaches your desired doneness, remove the roast and cover loosely with foil and let it rest for at least 20 minutes. To serve, carve the roast into big thick slices. Individual ribs can be separated by cutting down between bones, and be given to the bone-gnawers in the crowd.

I like serving this great beef roast with a cream style horseradish sauce.

If you are lucky enough to have any leftovers please check out the recipe for Bruschetta Steak Sandwiches with Tomato Olive Salsa.