AMERICAN (BBQ)

# Smoked Prime Rib

| COMPLEXITY | SERVES | PREP | COOK | TECHNIQUE | CUT |
|---|---|---|---|---|---|
| **Complex** | **8** | **20 min + 12 hr dry-brining** | **4 hr** | **Smoke** | **Prime rib roast** |

## Ingredients

- 3.5 kg (7¾ lb) bone-in prime rib (4 ribs), trimmed lightly
- 2 tbsp kosher salt
- 1 tbsp coarse black pepper
- 2 tsp garlic powder
- 1 tsp smoked paprika
- 2 tbsp Dijon mustard (as a binder)
- Oak, hickory or cherry wood chunks
- Horseradish cream or au jus, to serve

## Steps

1. The night before, mix the salt, pepper, garlic powder and paprika. Pat the roast dry and coat the meat with a thin layer of mustard, then press the rub on all sides. Refrigerate uncovered on a rack for 12 hours.
2. Take the roast out 1 hour before cooking. Set up a smoker or covered grill for indirect heat at 110°C (225°F), adding a couple of wood chunks. Mild woods are best, as heavy smoke can overwhelm beef.
3. Place the roast fat side up, bones down, on the grate. Smoke for 2½ to 3 hours, keeping the temperature steady, until a thermometer reads 48°C (118°F).
4. Pull it off, wrap loosely in foil, and rest for 30 minutes while you raise the heat to 260°C (500°F), or preheat the oven to that temperature.
5. Return the roast, unwrapped, for 8 to 10 minutes, until a dark bark forms and the fat sizzles. Remove at 52°C (125°F) for medium-rare.
6. Rest another 15 minutes, then carve the meat off the bones and slice it thickly.
7. Serve with horseradish cream or a simple au jus made from stock and the drippings.

## Notes

- **Wood:** add smoke only for the first hour; beef absorbs most of it early.
- **Boneless roasts:** cook faster, so start checking the temperature after 1½ hours.
- **Leftovers:** thin slices make great sandwiches with sharp cheddar and horseradish.
- **Freezer:** sliced leftovers freeze for 3 months; thaw in the fridge and reheat gently in a covered pan until steaming hot (74°C / 165°F).
- **Pair with:** a vinegary coleslaw and baked potatoes.