



Smoked Standing Rib Roast

Savannah · 30/09/2024



Prep Time

10 hrs 5 mins

Difficult

Medium

Servings

6

Description

This is a surefired winner with any beef lover. It takes a little while to prepare so be patient but trust me you will love this. The recipe yields the most tender and flavorful meat imaginable and also has great eye appeal.

Ingredients

- 15 pounds charcoal briquets - 2 pounds hickory wood chips - 1 cup bourbon whiskey - 1 (4 pound) standing rib roast
- bone in - ½ cup steak seasoning

Instructions

1. Start at least 10 pounds of the charcoal in a torpedo style smoker. You need a fairly hot fire. Fill the secondary pan with cold water
2. and wait for the coals to turn white. Soak hickory chips in bourbon with enough water to cover. Rub the roast liberally with steak seasoning
3. being sure to coat all surfaces. When the coals are ready
4. place the roast on the top grate. Throw a few handfuls of soaked hickory chips onto the fire
5. and close the lid. Check the fire every 45 minutes or so
6. adding more charcoal as needed to keep the fire hot. Every time you check the fire
7. add more wood chips. Cook for 8 to 10 hours
8. or to your desired doneness. Use a meat thermometer to check the roast. The meat tastes best when rare: 145 degrees F (65 degrees C)
9. but cook to your liking.