



Smoked Prime Rib Roast

Jacob · 28/09/2024



Prep Time

6 hrs 10 mins

Difficult

Medium

Servings

9 hrs 35 mins

Description

The best smoked prime rib roast you'll ever have perfectly pink from edge to edge It takes some time but is well worth the effort You can also smoke the meat on a grill with hickory or pecan wood

Ingredients

— - 2 ½ teaspoons kosher salt - 1 (5 pound) boneless prime rib roast - 5 tablespoons olive oil - 2 tablespoons cracked black pepper - 2 teaspoons garlic powder - 2 teaspoons dried rosemary - 2 teaspoons dried thyme - 1 teaspoon onion powder - 1 teaspoon paprika - ½ teaspoon cayenne pepper

Instructions

1. Gather the ingredients. Sprinkle salt over entire roast; wrap roast in plastic wrap. Refrigerate for 4 hours to overnight. Combine olive oil
2. black pepper
3. garlic powder
4. rosemary
5. thyme
6. onion powder
7. paprika
8. and cayenne pepper in a bowl. Set aside for flavors to blend
9. about 1 hour. Pour 3/4 of the oil mixture over roast; massage into the top and sides of meat. Flip roast; pour remaining oil mixture over roast and massage. Place roast on a plate and refrigerate for at least 1 hour or up to 12 hours. Preheat the smoker to 225 degrees F (110 degrees C) to 230 degrees F (107 degrees C). Add hickory or pecan wood chips to the smoker. Insert an oven-safe meat thermometer into the thickest part of roast. Place roast into the smoker and cook until medium-rare
10. 3 to 3 ½ hours. An instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C). Remove roast from smoker and preheat the grill to its highest setting or preheat the oven to 500 degrees F (260 degrees C) to 550 degrees F (288 degrees C). Grill prime rib or roast in the preheated oven until crust is crunchy
11. producing a reverse sear
12. about 5 to 10 minutes. Allow roast to rest for 10 to 15 minutes before slicing.