

Smoked Prime Rib

Ingredients

Prime Rib

- 1 (6-7 pound) first-cut beef standing rib roast (3 bones), fat cap trimmed to ¼ inch
- 2 Tbsp kosher salt
- 1 Tbsp pepper
- 3 (3") wood chunks
- 1 (13" x 9") disposable aluminum pan

Horseradish sauce

- ½ cup mayonnaise
- ⅓ cup prepared horseradish
- 2 Tbsp lemon juice
- 1 garlic clove, minced
- 1 tsp Worcestershire sauce
- 1 tsp pepper
- ¾ tsp kosher salt
- Pinch cayenne pepper



Preparation

Prime Rib

1. Using sharp knife, cut 1" crosshatch pattern in fat cap of roast, being careful not to cut into meat
2. Rub salt and pepper over entire roast and into crosshatch
3. Transfer to large plate and refrigerate, uncovered, for at least 24 hours or up to 4 days
4. Open bottom vent of charcoal grill completely
5. Arrange 40 charcoal briquettes, 2 briquettes wide, around half of perimeter of grill, overlapping slightly so briquettes are touching, to form C shape
6. Place second layer of 40 briquettes, also 2 briquettes wide, on top of first
7. Place 2 wood chunks on top of charcoal 2" from each end of C
8. Place remaining chunk in center of C
9. Place disposable pan in center of grill, running lengthwise into arc of C
10. Pour 6 cups water into disposable pan
11. Light chimney starter filled with 10 briquettes (pile briquettes on 1 side of chimney so they catch)
12. When coals are partially covered with ash, use tongs to place them at 1 end of C
13. Set cooking grate in place, then clean and oil grate
14. Place roast over water pan, fat side up, with bones facing arc in C
15. Insert temperature probe into center of roast
16. Cover grill, open lid vent completely, and position lid vent over roast

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17. Cook until meat registers 115 degrees (for medium-rare), about 2½-3¼ hours

Horseradish sauce

1. Combine all ingredients in bowl
2. Cover and refrigerate for at least 30 minutes to allow flavors to meld (can be refrigerated for up to 2 days)
3. Transfer roast to carving board, tent with aluminum foil, and let rest for 45 minutes
4. Carve meat from bones and slice ¾ inch thick
5. Serve with sauce (leftover meat can be refrigerated for up to 2 days)