

Prime Rib – On your Big Green Egg

What could possibly make prime rib more epic? How about adding that big, bad, bold charcoal flavor of the Big Green Egg? Layer in some wood chunks and you have an even better recipe for mouthwatering Prime Rib. This recipe delivers amazing results thanks to the Ultimate Cooking Experience.

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1 Prime Rib – Approx finished weight 8.5 pounds

Prep time: 20 Minutes Prep, 12-16 hours of Wrap Time

Cook time: 1 ¾ - 2 ½ hours of cook time, plus 15-20 minute rest time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
10 lb	Prime Rib, Boneless	Costco / Sams Club
Taste	Rub a Dub, 5280 Culinary	
Taste	Prime Rib Rub a Dub, 5280 Culinary	

Cooking Directions:

Preparation:

- Remove from the cryo-vac package and put onto a large cookie sheet pan, allow to drain any juices and warm up at room temperature for 20 minutes
- Next liberally rub on all sides with your choice of seasoning. Use our Prime Rib Rub-a-Dub or Standard Rub-A-Dub or a 50/50 blend of both.
- We do not recommend SALT CRUSTED for our cooking process
- Allow the rub to sit on the Prime Rib for another 20 minutes, then wrap in plastic wrap and place on a cookie sheet pan and into the fridge. I suggest leaving wrapped for 12-18 hours

WHEN READY TO COOK THE PRIME RIB

- Pre Heat your Big Green Egg to 200 degrees and load with your preferred smoking wood chunks (Layer in the wood chunks to create an even sustained smoke flavor)
- Add the ConvEGGtor legs up and then place grill grate on top of convEGGtor
- Adjust Temp to 350 Degrees
- Place the Prime Rib into a roasting pan, on a roasting rack TO CATCH THE DRIPPINGS. Ribs or Rib Side Down. Fat Side Up.

- Add any additional seasoning to the top of the prime rib if desired
- Add any bacon fat or butter to the top of the prime rib if desired
- Load your IGrill2 or Meater probe if desired (or other Bluetooth or Wi-Fi thermometer)
- DO NOT COVER THE PRIME RIB DURING THE COOKING PROCESS
- Close the lid and sear at 350 degrees for 20 minutes, then turn the Big Green Egg down to 325 and cook until desired doneness is reached (see chart below for approx. cooking times and doneness levels)
- Remove from the Big Green Egg with time to allow for resting and carry over.
- CHEF TIP: I remove my prime rib about 10-12 degrees before my desired temp, this allows carry over and resting
- Slice and enjoy with our Au Jus or Horsey Sauce

Grills / Grill Gear Used:

- Big Green Egg, Large
- Thermometer, Digital, Instant Read
- Kingsford extra tough Grill Pan

Available at participating locations
Ace SKU – 6108419
Ace SKU – 8463135

Shopping List (Products Used):

- Rub A Dub, 5280 Culinary
- Prime Rib Rub A Dub, 5280 Culinary

Ace SKU – 8562050
Ace SKU – 8562035

Here is an approximate Prime Rib roasting timetable

Keep in mind smoker and grill temps may vary, so use a good quality digital thermometer to best judge doneness.

Weight with Bones	Approximate Cooking Times
3 Ribs – 7-8 Pounds	1 ½ - 1 ¾ Hours plus resting time
4 Ribs – 9-11 Pounds	1 ¾ - 2 ½ Hours plus resting time
5 Ribs – 12-13 Pounds	2 ½ - 3 Hours plus resting time
6 Ribs – 14-16 Pounds	3 – 3 ½ Hours plus resting time
7 Ribs – 16 Pounds and UP	3 ½ - 4 ½ Hours plus resting

OTHER TIPS AND SUGGESTIONS

- Beef will continue to Carry Over cook. Once removed from the oven it will continue to cook another 10-12 degrees in 20 minutes of resting. Be sure to pull slightly under desired doneness to allow for carry over cooking. Rest 15-20 minutes total

<i>DONENESS</i>	<i>TEMP</i>	<i>COLOR</i>	<i>MOISTURE LEVEL</i>
Rare	80-100	Blueish – Deep Red	Highest
Medium Rare	125 - 135	Red with slight pink	High
Medium	140 - 145	Pink with slight brown	Medium
Medium Well	150 - 155	Mostly Brown	Low
Well Done	160 and above	Brown / Grey	Lowest

PRIME RIB OF BEEF

Understanding prime rib

First, let's start off with the definition of Prime Rib. What is Prime Rib? Is it Prime?

- A standing **rib** roast, also known as **prime rib**, is a cut of beef from the **primal rib**, **one of the nine primal cuts of beef**. While the entire **rib** section comprises **ribs** six through 12, a standing **rib** roast may contain anywhere from two to seven **ribs**.

PRIME in the term PRIME RIB means its one of the 9 PRIME Cuts of meat. (Chuck, Rib, Short Loin, Sirloin, Round, Brisket, Shank, Plate and Flank)

[Standing rib roast - Wikipedia, the free encyclopedia](#)

en.wikipedia.org/wiki/Standing_rib_roastWikipedia

Depending on the budget you have for this holiday or celebration treat there is a quality level to meet your needs. We find that by placing our orders before the holiday season starts, we are able to get better pricing and then pickup as we need. Check with your local butcher, grocery store, grocery club or meat counter and see if this is something they can offer. Prices do increase during high demand seasons and holidays.

Here are the TOP 5 Quality Grades and some info for you to read:

- 1 U.S. Prime – Highest in quality and Moderately Abundant Marbling, limited supply.
- 2 U.S. Choice – Certified Angus Beef – This grade represents the upper 2/3 of the Choice range.
Higher quality and Moderate Marbling
- 3 U.S. Choice – High quality and Modest Marbling
- 4 U.S. Select – Medium quality and Slight Marbling
- 5 U.S. Standard – Lower quality and Trace Marbling

Selecting the perfect prime rib

I am having 6 people over, how much should I buy? Do I need to buy it with the rib bones on?

- A good rule of thumb is to plan on 1 bone per 2 people. That can equate to about 10 oz of cooked prime rib per person. Keep in mind there will be a small amount of shrink while cooking, so buy a tiny bit extra to ensure you have some leftovers for those shaved prime rib sandwiches the next day.
- Bone or No Bone??? While the bones do add a great flavor, it's not necessary to cook a bone in rib roast. If cooking a boneless roast please follow the same methods as above and reduce total cooking time by 20-30 minutes depending on cooking tool used.
- When choosing a size, we don't recommend buying anything under a 2 bone portion, as this is more of a thick steak style cut and will be difficult to roast and keep from drying out.