Reverse Seared Prime Rib – Big Green Egg

Have you ever wondered how you could possibly take Prime Rib to the next level? I think we may have found just the way. Happy Cooking, Chef Jason

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

##### **Yield:** 6 Servings – 1 amazing prime rib

##### **Prep Time:** 20 Minutes

##### **Cook Time:** 1.5 – 2.5 Hours (depending on desired doneness)

**Cook Temp**: 250˚F - Indirect Heat – into – 550˚F Direct Heat finish

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 1 ea **Prime Rib, Prime, Boneless 8 – 9 lbs**

### 2 tbsp **Oil, Canola/Olive Blend If Needed**

### 3 tbsp **Rub-A-Dub, 5280 Culinary**

### 3 tbsp **Prime Rib Rub-A-Dub, 5280 Culinary**

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### **SERVING SUGGESTIONS**

### **Creamy horseradish sauce**

### **Au jus**

### **Mashed potatoes**

### **Roasted vegetables**

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# Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Remove steak from fridge and from packaging, place onto a platter and allow to rest at room temp for **5 minutes**

20 Minutes Ahead of cooking – prep prime rib as follows

Coat all sides of prime rib with oil

Season all sides of steak with the Rub-A-Dub and Prime Rib Rub-A-Dub Mixture

Let rest on platter for 20 minutes while Big Green Egg reaches temp

To Light Your Big Green Egg…

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal and setup for Indirect cooking with the convEGGtor

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the center of the charcoal and ignite the charcoal using speedilight starters or an EGGniter

When temp hits 200˚ add the lower EGGspander system and drip pan. Place the grill grate over the the EGGspander system

Next add the EGGgenius and connect to your wifi

Heat to pit temp of 250˚ F and hold

Burb Big Green Egg and Open dome

Add the prime rib in the center of the grill grate

Add the EGGgenius probe into the steak and set alarm from 115˚ F

Cook at 250˚ F until prime rib reaches internal temp of 115˚ F

Once Prime Rib reaches 115˚, burp the Egg and open the dome

Remove the Probes from the Prime Rib and pit temp then remove the upper grill grate and EGGspander system. Then remove and hold Prime Rib

\*\* EGGspander system will be very hot, use heat proof gloves

Remove the EGGgenius system and bottom plate, close the screen and adjust flap to half open

Adjust top rEGGulator to reach temp of 550˚ F and hold

Add the grill grate back to the EGG

Sear on ALL sides 4-5 minutes each side, cooking to an internal temp of 125˚ (for medium doneness)

Using tongs, heat proof gloves and cooking sheet, remove prime rib from the grill and bring into the kitchen. Allow to rest for 10-15 minutes

Prior to serving, add any final garnish or seasoning

Devour !!!

**SHOPPING LIST**

Big Green Egg, Large Ace SKU – 8797946

Big Green Egg, EGGspander Ace SKU – 8025190

Charcoal, Big Green Egg Ace SKU – 8697104

Big Green Egg, EGGniter Ace SKU - 8695330

Thermometer, Big Green Egg Ace SKU – 8025749

EGGgenius, Big Green Egg Ace SKU - 8025753

Rub-A-Dub, 5280 Culinary Ace SKU – 8562050

Prime Rib Rub-A-Dub, 5280 Culinary Ace SKU - 8562035