

Garlic and Herb-Crusted Slow-Smoked Prime Rib

This prized melt-in-your-mouth cut gets extra flavor from smoldering hickory and grilled fresh herbs. Great for a buffet or a fancy dinner.

Indirect/Low

For the paste:

- 1/4 cup chopped fresh basil
- 1/4 cup chopped fresh oregano
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh rosemary
- 3 tablespoons extra-virgin olive oil
- 1 tablespoon freshly ground black pepper
- 1 tablespoon kosher salt

- 1 seven-bone prime rib roast, 12 to 14 lbs.
- 1/4 cup finely chopped garlic

Hickory wood chips or chunks soaked in water for at least 30 minutes



To make the paste: In a small bowl, combine the paste ingredients and mix well.

Trim the roast of any excess fat. Press the chopped garlic into the top and sides of the roast. Spread the paste over the top and sides of the roast, then wrap with a layer of cheesecloth to hold the paste to the meat surface. Allow to stand at room temperature for 30 to 40 minutes before grilling.

Follow the grill's instructions for using wood chips. Grill the roast over Indirect Low heat until the internal temperature reaches 135°F for medium rare, 3 1/2 to 4 hours. Keep the grill's temperature between 275°F and 300°F, replenishing smoking chips as needed. Remove the roast from the grill, loosely cover with aluminum foil, and allow to rest for 20 to 30 minutes. The internal temperature will rise 5°F to 10°F during this time.

Carefully remove the cheesecloth before carving. Using a sharp knife, remove the bones from the roast and cut the meat into 3/4-inch slices. Serve warm.

Makes 12 to 15 servings.