

Smoked Prime Rib Roast

Ingredients

- 1 -10 lb prime rib roast,
the bones cut off and tied back on
- 1/2 cup horseradish mustard
- 2 tbsp worcestershire sauce
- 4 cloves garlic, minced
- coarse ground salt and black pepper

Instructions

1. Preheat your grill to 225 degrees F.
2. While the grill is warming up, prepare your roast. Trim any excess fat from top of the roast down to 1/4 inch thick.
3. In a bowl combine the mustard, worcestershire sauce and garlic. Slather the entire roast with the mustard mixture and season liberally with the salt and pepper.
4. Place the roast on the grill and close the lid. Smoke until the internal temp. of roast reaches 120 degrees F for rare or 130 degrees F for medium.
5. Remove the roast to a cutting board, cover the roast with foil and allow to rest for 20 min.
6. While the roast is resting, increase the temperature of your grill to 400 degrees F.
7. When grill is up to temperature, return the roast to the grill and sear until you reach your desired internal temperature. Pull roast off at 130 for rare, 135 for medium rare, 140 for medium. This should go quickly so be sure to watch it.
8. Remove your roast to the cutting board and let the meat rest for at least 15 minutes before slicing and serving.