



OPERATION BBQ RELIEF

CERTIFIED ANGUS BEEF PRIME RIB

Mike Golic and Stan Hays

WHAT YOU NEED

1 (6.5 lb) Certified Angus Beef

Prime rib

1 shaker of Operation BBQ Relief

Texas SPG (Salt, Pepper, Garlic)

Rub

1 shaker of Operation BBQ Relief

Santa Maria Steak Rub

½ cup mayo

4-5 tablespoons of fresh grated

horseradish (can substitute prepared

horseradish for the fresh and

mayo above)

Other items:

Operation BBQ Relief Thermapen

A Smoker or Grill

USEFUL TIP

Let Prime Rib Rest loosely tented with foil for 10-20 minutes once off the smoker. Slice the prime rib as people come to get it so you can get the right size and doneness for them. The ends will be more done, and the middle will be more on the rare side.

PREPARATION

1. Preheat your smoker or grill to 250°F (121°C).

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2. Trim the prime rib of any excess fat. Mix the mayo and fresh horseradish together. Smear all over the trimmed prime rib. We are using the mayo mix as a meat glue to hold on the rub. Now add a liberal layer of the Operation BBQ Relief Texas SPG rub and Operation BBQ Relief Santa Maria Steak Rub. At the end using a fine grater, grate fresh horseradish root over the top of the prime rib.

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3. Put the prime rib on the smoker. Let smoke for 1.5 hours then using your Thermapen, temp the center section of the prime rib. Repeat this about every 20 minutes until you get the doneness you want. We shoot for an internal temp between 125-130°F, a nice medium rare middle.

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4. Remove from smoker and loosely tent with foil, and rest for 15-20 minutes before carving.