



Prime Rib Cheat Sheet

Follow our easy prime rib recipe for a roast that's cooked to perfection.

Big Green Egg Cooking Temp (INDIRECT)

First 20 minutes at 450°F/232°C • Reduce heat to 325°F/163°C Total cook time depends on the size of the roast.

Ingredients

- Prime rib roast (figure about 1-lb of uncooked prime rib per person)
- Big Green Egg Classic Steakhouse Seasoning
- 3-4 garlic cloves

Planning Your Cook

(times are approximate; cook by meat temperature, not by time)

- 1:00PM** Remove the roast from the fridge and allow it to come to room temperature for 3 hours; this will allow the meat to cook more evenly.
- 3:30PM** Set the EGG for indirect cooking with the convEGGtor at 450°F/232°C.
- 3:45PM** Pat the roast dry with paper towels and sprinkle the roast all over with the seasoning. Sliver the garlic, make tiny slits in the roast and insert the garlic bits.
- 4:00PM** Place the roast, fat side up, on the cooking grid (if you want to save the juices for gravy, use the Roast Rack and Drip Pan). Cook for 20 minutes – starting with a high heat will result in a beautiful dark seared crust.
- 4:30PM** Reduce the EGG temperature to 325°F/163°C and continue roasting until the internal temperature of the meat registers 125°F/52°C for rare, about 2 hours more (or until done to your liking). To approximate the total cooking time, allow about 11 to 12 minutes per pound for rare and 14 to 15 minutes per pound for medium rare.
- 6:30PM** Transfer the roast to a carving board, cover loosely with foil and let rest for 10 to 15 minutes so the juices settle and reabsorb.
- 7:00PM** Take photos to post to social media before slicing and serving. Remember to tag @BigGreenEgg and #BigGreenEgg on Facebook, Twitter and Instagram so we can see your prime rib pics!

EGGcessories

- convEGGtor
- Big Green Egg Classic Steakhouse Seasoning
- Rib and Roast Rack (if saving the juices for gravy)
- Roasting and Drip Pan (if saving the juices for gravy)
- Digital Food Thermometer



Doneness Guide for Prime Rib

- Rare: 120-129°F** – Red center with pink at the outer edges
- Medium Rare: 130-135°F** – Pink with a slightly reddish center
- Medium: 135-140°F** – Uniformly colored grayish-pink interior
- Well Done: 145°F+** – Gray with no pink

THE USDA RECOMMENDS BEEF ROASTS BE COOKED TO 145°F AND THEN RESTED FOR AT LEAST 3 MINUTES.

