

JW's Prime Rib

Prepping the Night Before

Start by coating the roast with olive oil then hit all sides of the roast with sea salt the night before cooking. Be very liberal with the sea salt. Coat it.

Leave it uncovered in the fridge overnight. While the surface may look dried out, this step locks in moisture and enhances flavor.

Day of Cooking

Bringing the Roast to Room Temperature

Take the roast out of the fridge two hours before cooking to allow it to come to room temperature. This is a must.

Seasoning

Season the roast's exterior generously with Tacticalories Primal SPG. Be liberal - this step is key to flavor.

Cooking on the Big Green Egg

Set Up the EGG

Prepare the EGG for indirect cooking with the convEGGtor.
Heat it to 325°F

Cook the Roast

Place the roast on a raised roasting rack in an aluminum foil cooking pan.
Then Place the roast in the center of the EGG, fat side up.
Cook for 15–20 minutes per pound, removing the roast when the internal temperature reaches 115 degrees.

Rest

Let the roast rest for 10-20 minutes.

Sear for the Crust

While the roast rests, remove the convEGGtor and set the EGG for direct cooking at 500°F.
Sear the roast over direct heat for about 60-90 seconds, or until a golden crust forms on all sides.

Slice the roast against the grain for tender, juicy slices. Serve immediately and enjoy!