



Prime Rib Cheat Sheet



Elevate any occasion with a meal that won't last until leftovers.

BIG GREEN EGG COOKING TEMP

325°F INDIRECT SET UP

FINAL ROAST INTERNAL TEMP

135°F INTERNAL (MEDIUM)

EGGCESSORIES

- ☐ ConvEGGtor
- ☐ ConvEGGtor Basket
- ☐ Large Roasting Rack
- ☐ 13x9 Drip Pan
- ☐ Thermometer
- ☐ _____
- ☐ _____

INGREDIENTS & PREPARATION

- ☐ Boneless Prime Rib Roast (1lb per person)
- ☐ BGE Steakhouse Seasoning
- ☐ Olive Oil
- ☐ Butchers Twine/String
- _____
- ☐ Clean Ash, Load/Top-Off your Lump Charcoal.
- ☐ Remove roast from fridge 2 HOURS prior.

COOKING DAY OUTLINE

Remember, the best way to cook a Prime Rib Roast is by temperature, not time. Differences in cooking time are most likely to come from the diameter of the roast rather than from its weight or length.

1. Light your Big Green Egg and dial-in your temperature at 325°F.
2. Add the convEGGtor to your EGG (legs up), and then add the cooking grid.
3. Thoroughly pat dry your rib roast, and cover with olive oil on all sides before spreading your BGE Steakhouse seasoning generously over the entire roast.
4. Load the roast onto your Roasting Rack and place everything into your drip pan.
5. If using a Remote Thermometer or EGG Genius, place the meat probe in the center of the roast.
6. Place the roast configuration on the center of the cooking grid and shut the EGG dome.
7. Once you've reached your preferred internal temperature, remove the roast from the EGG, tent with aluminum foil, and let it rest so the juices settle and reabsorb.

PREFERRED DONENESS

You can estimate your roast will cook for 13 minutes per pound.
Note, there will be carry-over cooking (5-7°) as the roast rests.

Rare 120-129°F

Medium Rare 130-134°F

Medium 135-144°F

Medium Well 145-154°F

Well Done 155-164°F



THE OUTDOOR HOME

**Big Green Egg
Insider's Club**