

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR THE KOSHER TOMAHAWK USDA PRIME RIB ROAST-

1 whole Prairie Street
Prime Kosher USDA
Standing Rib Roast

culinary string

Kosher salt

freshly ground black
pepper

TO PREPARE THE KOSHER TOMAHAWK USDA PRIME RIB ROAST:

- 1 Set your pellet grill to 225°F/107°C.
- 2 Using your culinary string, tie around the meat between each bone to keep the roast together during the cooking process.
- 3 Generously season all sides of the meat with Kosher salt and freshly ground black pepper.
- 4 Place the Tomahawk Prime Rib Roast directly in the middle of the pellet grill, close lid, and allow to cook until the thickest part of the roast reaches an internal temperature of 125°F-130°F/52°C-5C°F, approximately 3 to 3 ½ hours. Be sure to check every hour to ensure the roast does not over cook.
- 5 Once the desired internal temperature is reached, remove the roast from your pellet grill and place on a rack to rest. Tent aluminum foil loosely around the meat to allow air flow as the roast rests for 20-25 minutes.
- 6 After the roast has completely rested, remove the strings. Slice the meat by first cutting along the side of the bone and then slicing portions of meat between the bones.
- 7 Serve slices of your Kosher Smoked Tomahawk Prime Rib Roast with your perfectly grilled vegetables.

INGREDIENTS LIST FOR

TO PREPARE THE ACCOMPANYING GRILLED VEGETABLES:

ACCOMPANYING GRILLED VEGETABLES-

1 lb spring bulb onions,
ends trimmed

1 lb whole carrots, peeled

1 lb small red skin
potatoes, parboiled

extra virgin olive oil

1 tsp paprika

1 tsp dried oregano

Kosher salt

freshly ground black
pepper

- 1 Preheat a large cast iron skillet by placing it directly on a hot grill.
- 2 Dress the carrots with extra virgin olive oil, Kosher salt, freshly ground black pepper, paprika, and oregano. Place the carrots in an even layer in the cast iron skillet.
- 3 Keep the spring bulb onions whole and dress with extra virgin olive oil, Kosher salt, and freshly ground black pepper. Place directly on the grill.
- 4 Close the lid of the grill to allow the carrots and onions to roast for 10-15 minutes.
- 5 Season the parboiled potatoes with extra virgin olive oil, Kosher salt, and freshly ground black pepper. Add the potatoes to the skillet with the carrots and finish cooking for 3-5 minutes.
- 6 Once the onions are charred, the carrots are caramelized, and the potatoes are sizzling, remove from the grill and serve alongside your Smoked Tomahawk Prime Rib Roast.

Bon Appétit!