

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 Prairie Street Dry Aged
Beef 4 Bone Prime Rib
Roast USDA Prime

½ cup pineapple, finely
chopped

½ cup dijon mustard

4 cloves garlic, minced

1 tablespoon brown
sugar

2 tablespoons fresh
oregano, minced

2 tablespoons fresh
thyme, minced

2 tablespoons fresh
parsley, minced

¼ cup granulated brown
sugar, not packed

1 ounce soy sauce

2 tablespoons kosher salt

Preparation

1 In a food processor, combine all of the ingredients for your marinade (basically everything except the meat) and pulse together. Generously coat your Dry Aged 4 Bone Prime Rib Roast USDA Prime with the marinade and let it sit for about 30 to 45 minutes.

2 Fire up your grill!

Cook

3 Spear your rotisserie through the center of your marinated 4 Bone Prime Rib Roast and lock it in place on the grill. Your grill's temperature should read between 250°F and 275°F. Place a small sheet pan with vegetables like potatoes and carrots under the beef to catch any fat that drips during the cooking process.

4 Your beef should cook for about 3 to 4 hours depending on its weight. Being careful not to touch the bones, use your meat thermometer to check the internal temperature of the Prime Rib Roast and look for a read for 120°F to 125°F. Once reached, remove your Prime Rib Roast from the rotisserie and allow it to rest for up to 30 minutes. The internal temperature should rise to about 125°F / 50°C to 130°F / 55°C.

Plating

5 After your Dry Aged 4 Bone Prime Rib Roast USDA Prime has rested, carefully remove the bones and set to the side. Carve slices of the roast and present on a platter for family and friends. For the bones, separate them from one another and return them to the grill so they can cook thoroughly and then add these to your platter. Serve alongside grilled or roasted vegetables.

Bete'avon

