

Smoked Prime Rib

Cooked in a Low Temp Cook & Hold Smoker

COOKING GUIDE

 PREP TIME 15-30 mins	 COOK TIME 150+ mins	 COURSE Main	 CUISINE American	 SERVINGS Varies
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Can Use LCH-G2 Series If Not Smoking

Ingredients

- ◆ 1-9 Rib Roasts, Avg. 15lbs Each - Whole, Boneless, Lip on
- ◆ Desired Seasoning
- ◆ Cooking Liquid for Catch Pan (Water, Stock, etc.)

Instructions

- ◆ Preheat oven to 250°F (121°C).
- ◆ Season roasts as desired.
- ◆ Place roasts directly on wire shelves, larger roasts toward the top of the oven.
- ◆ If using the probe, place meat probe in the roast in the middle of oven.
- ◆ Add 1-2 quart liquid to catch pan.

Equipment Instructions

- ◆ Set a 250°F (121°C) cook temperature.
- ◆ Set a hold temperature of 140°F (60°C).
- ◆ **Cook by Time:** Set cook time to 10 minutes per pound for first roast, add 25 minutes for each additional roast.
- ◆ **Cook by Probe:** Set the probe temperature to 105°F (41°C). (The final internal temperature will rise to 130-140°F (55-60°C) after cook cycle ends.)
- ◆ When smoking, set a smoke time of 1-4 hours depending on desired intensity of smoke flavor.
- ◆ Once preheated, load the ribeye into the oven and press the "▶" button to begin the cook.
- ◆ Once the cook cycle is complete, the oven will begin the hold cycle.
- ◆ Hold as long as needed or until desired smoke intensity is achieved, up to 4 hours.

