

BROCK'S PRIME RIB RECIPE

Allow Prime Rib to come up to room temperature. This may take several hours depending on the size. Score meat in a diamond pattern 1/4" in depth. Then mist meat with vodka. This helps break down the fat.

Season generously all sides with your choice of rub or seasoning.

Prime Rib Rub or Peppered Cow Seasoning both work well.

When you are ready to begin cooking pre-heat oven or grill to 500 degrees. Place meat in roasting pan or directly on grill racks with the fat side up. Sear meat for 25-30 minutes. Then reduce temperature to 250 degrees. Remove meat from grill when internal temp. reaches 115 to 120 degrees. Place a foil tent over the top of Prime Rib and let meat rest for 10 to 15 minutes. Then cut, serve and enjoy!