

Smoked Prime Rib Roast: The Ultimate Guide

Outdoor cooking weather is here, and in this recipe blog post, we'll show you one of the favourite ways to cook a [prime rib roast](#). We'll be using high-quality meats from our local farms and taking you through each step of the process.

To make sure your roast turns out perfectly tender and juicy, we'll be dry brining the meat with a mix of kosher salt, black pepper, and your favourite seasonings ahead of time. We'll also be smoking the roast at a low and slow temperature of 275°F for about 2 and 1/2 hours to ensure maximum flavour and tenderness.

And of course, we'll be letting the roast rest before carving to ensure that all of those delicious juices are distributed evenly throughout the meat. Let's get started!

Instructions for Smoked Prime Rib Roast:

- 1 5 lb bone-in [prime rib roast](#)
- 1/4 cup kosher salt
- 2 tbsp. freshly ground black pepper
- 1 tbsp. garlic powder
- 1 tbsp. onion powder



Instructions for Smoked Prime Rib Roast:

1. In a small bowl, mix together the kosher salt, black pepper, garlic powder, and onion powder.
2. Rub the mixture all over the prime rib roast, making sure to coat the entire surface. Place the roast on a wire rack set in a rimmed baking sheet, and refrigerate uncovered for at least 12 hours or up to 24 hours.
3. Preheat your smoker to 275°F. If using an oven, preheat it to 350°F.
4. Place the roast on the smoker or in the oven and cook for 2 1/2 to 3 hours, or until the internal temperature reaches 120-125°F for medium-rare or 130-135°F for medium. If using an oven, add an extra step of searing the outside of the roast on a cast iron to get some good browning.
5. Remove the roast from the smoker or oven, cover lightly with some foil and let it rest for at least 30 minutes. This allows the juices to settle and ensures even cooking throughout and maximum tenderness.
6. Remove the roast from the bones, slice the roast and serve with your favourite sides.



Final Thoughts:

There you have it, the ultimate [smoked prime rib roast](#) recipe made with high-quality meat from local farms. This recipe is perfect for any special occasion or just a delicious dinner at home. Don't forget to let us know how your roast turned out and tag us on social media @nutrafarms.inc.

And remember, using high-quality meats from local farms not only tastes better but supports your community and promotes

sustainable farming practices.