

# Latin Touch Prime Rib Worksheet

Date:

Total Lbs. of Charcoal:

Number of Roasts:

Ambient (outdoor) temp:



A prime rib roast, also known as standing rib roast, is a cut of beef from the rib, one of the nine classic primal cuts of beef.

The rib section of a beef is typically considered ribs six through twelve, and a prime rib roast may include anywhere from two to seven ribs.

A prime is most often roasted "standing" on the rib bones so that the meat does not touch the pan. The rib-eye steak is cut from a standing rib, the bone is removed along with most of the fat and lesser muscles.

This recipe can include up to six 4lb prime rib roasts

Combine (*per roast*) 1/4 cup of butter, 1 Tbsp. coarse black pepper, and 1 tsp. Herbes de Provence in a bowl; melt and mix until well blended.

Set aside and keep warm.

Bring roasts to room temperature (2-3 hours on kitchen counter.) Carefully cut the bones away from the roast in a single piece.



Season each roast generously on all sides with kosher salt and a little black pepper.

With the point of a sharp knife, poke holes every few inches around the roast, and insert pieces of slivered raw garlic into the holes (optional).

Tie the bones back onto the roast with kitchen string.





### **Pre Heating:**

Position the roasting box in a safe, well ventilated area (*but out of direct drafts*). If roasting on the lawn, be sure to water the grass well before cooking, just in case.

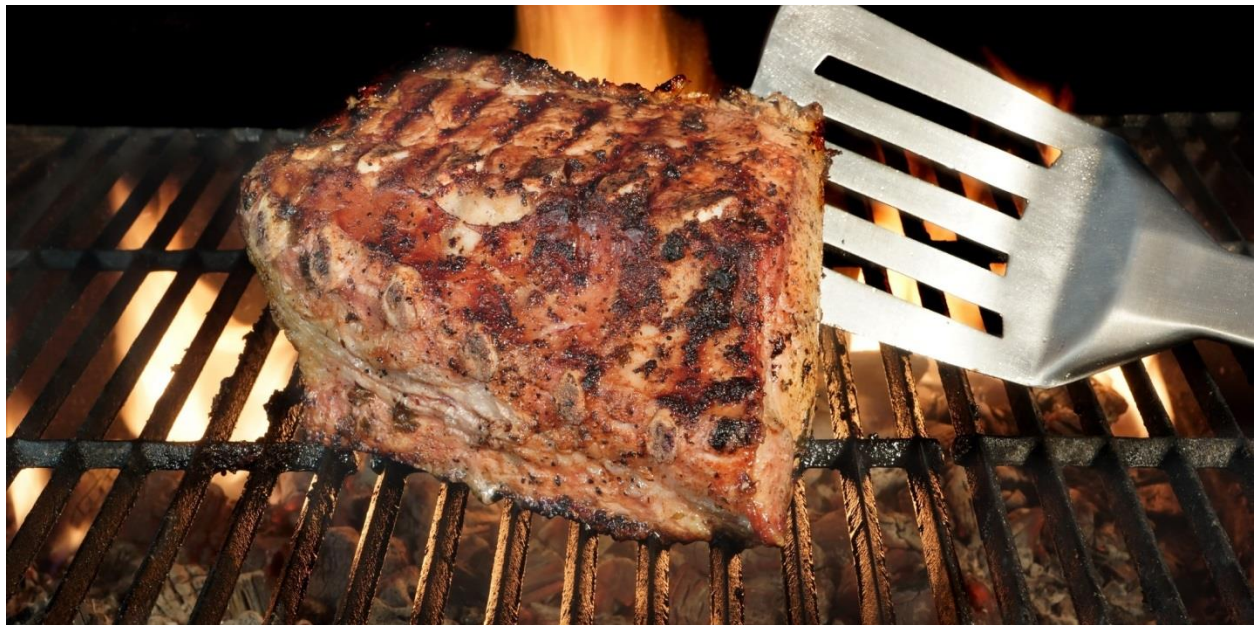
Place 3-4 (depending on size) disposable drip pans in the bottom of the box, and place the [over-sized grill](#) on top of these. Add a couple of cups of boiling water to each pan.





Cover box with the ash pan and charcoal grid. Add 14 lbs. of charcoal for a 70# box or 16lbs of charcoal a 100# box, in two equal piles and light. Once lit (20-25 minutes) spread the charcoal evenly over the charcoal grid.

While your Caja China is pre-heating, grill your roasts on the [top grills](#), over hot coal until well browned on all sides.



Place the browned roasts on the rack, fatty side down. Insert the probe from a [wired thermometer](#) into the middle of a roast (*avoiding the bone*) and run wire under the rail of the top frame.

Brush the butter mixture evenly over entire roasts. Carefully replace the ash pan.

Cooking time starts right now.



**Start Time:** \_\_\_\_\_

Roast 1 hour, then flip each roast. Remove an excess ash from the ash pan, and add 8 lbs. of charcoal (Time: \_\_\_\_\_)



*To dump ashes: Lift the charcoal grid shake it well to remove the ashes, now place it on top of two metal sawhorses. Do not place on the grass or asphalt! DO NOT Remove the ash pan from the box ~ Use a large metal scoop to pick up and dispose of the ashes.*

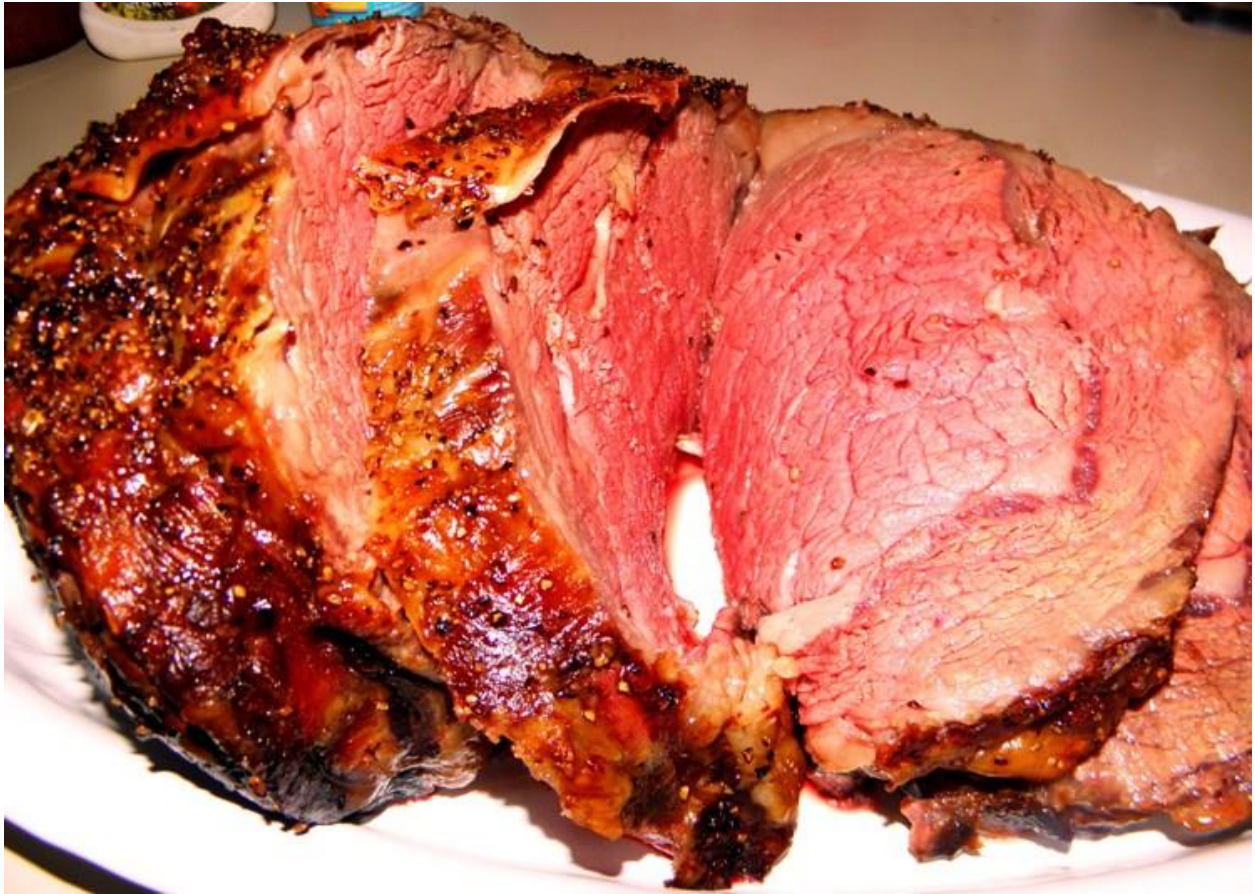
Continue to add 9 lbs. of charcoal every hour until you reach the desired temperature on the meat thermometer. Recommended: 115F (Don't worry the temp will continue to rise, and the roast to cook, while resting.)

**IMPORTANT: DO NOT PEEK! Only lift the charcoal lid as instructed below.**

**2 Hours, Time:** \_\_\_\_\_

**Final Roasting Time:** \_\_\_\_\_

Remove the roasts to a cutting board (*with a reservoir*) and allow to rest, tented loosely in foil for 20-30 minutes, before slicing.



### **Garlic-Thyme Au Jus**

8 cloves garlic, thinly sliced  
Salt and coarsely ground black pepper  
2 cups red wine  
4 cups beef stock  
1 tablespoon chopped fresh thyme leaves  
Prime rib dripping

Combine all of the drippings from the pan that were under the roasts into one roasting pan.

Place the roasting pan on top of the stove over 2 burners set on high heat. Add the wine to the pan drippings in the pan and cook over high heat until reduced, scraping the bottom of the pan with a wooden spoon.

Add the stock and cook until reduced by half. Whisk in the thyme and season with salt and pepper, to taste.

Slice meat as desired and serve with garlic-thyme au jus.

NOTES:

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