

Applewood Smoked Rotisserie Prime Rib Roast

I know...quite a mouthful right? You have no idea how right you are! This recipe is not only easy, low maintenance and delicious, but it is incredible aromatic, flavourful and, dare I say it, impressive!

Ingredients:

3 lb. prime rib roast

Steak spice

For marinade:

2 c. red wine

1 c. red wine vinegar

1/3 c. extra virgin olive oil

3 tsp dry rosemary

2 tsp dry thyme

3 fresh bay leaves

3 cloves garlic, pressed

1 tsp. fresh green peppercorns

2 tsp pepper

Combine marinade ingredients and place roast in large zipper lock baggie. Pour marinade over roast, seal baggie and toss roast in marinade, to coat. Refrigerate for at least 3 hours, preferably overnight. 30 minutes before cooking time, remove roast from marinade, reserving some of the marinade for the drip pan.

Before removing roast from refrigerator, soak 4 cups of apple wood chips in water. Squeeze water out of half of the chips and place on a sheet of aluminum foil. Wrap chips up into a packet and pierce packet with tines of a fork. Repeat with remaining wood chips.

Place rotisserie assembly onto grill and preheat on high. Secure rested prime rib onto rotisserie spit. Place one wood packet onto far side of grill over high heat. Secure spit so that roast is cooking over part of the grill that is not heated so that it roasts using indirect heat. Place drip pan containing a small amount of marinade under roast. Sprinkle roast generously with your favorite steak spice, patting into meat. Place cover down on grill and let roast cook for about one hour. Replace wood packet with other wood packet, baste roast with marinade and drippings, cover grill again and let roast to continue cooking for an additional 45 minutes to one hour until desired doneness. I like my prime rib medium rare and 2 hours pretty much does it for a 3 lb. prime rib roast.

Remove roast from spit, place on plate and tent with foil for 5-10 minutes before carving so that juices have time to redistribute. Carve and serve!

Kim's Cookology