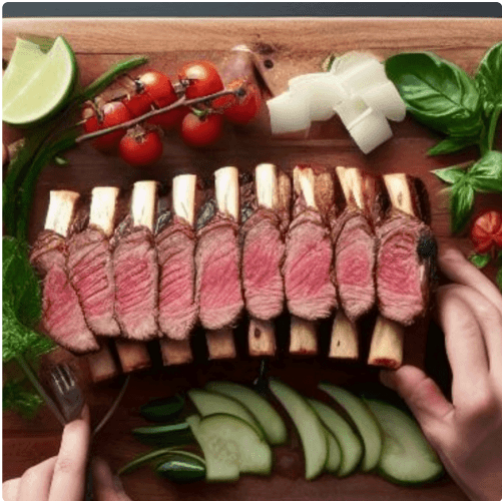


Pit Barrel Cooker Smoked Rib Roast

Prepare to embark on a culinary journey like no other with our Pit Barrel Cooker Smoked Rib Roast. This dish elevates the traditional rib roast to new heights, infusing it with smoky richness and ensuring it's juicy and tender. It's a delightfully random experience for your palate.



PREP TIME		COOK TIME		TOTAL TIME	
15 mins		3 hrs		3 hrs 15 mins	
COURSE		SERVINGS		CALORIES	
Main Course		8 servings		450 kcal	

INGREDIENTS

- 5 lbs Bone-in rib roast
- 2 tbsp Coarse salt
- 1 tbsp Freshly ground black pepper
- 4 cloves Garlic, minced
- 2 sprigs Fresh rosemary
- ¼ cup Olive oil
- Wood for smoking

INSTRUCTIONS

1. Start by preparing the rib roast. Rinse it thoroughly and pat it dry with paper towels.
2. In a small bowl, combine the coarse salt, black pepper, minced garlic, and rosemary leaves. Mix them together to create a flavorful rub.
3. Rub the mixture evenly all over the rib roast, making sure to coat all sides. Let it marinate for at least 2 hours in the refrigerator, or overnight for a deeper flavor.
4. Prepare your Pit Barrel Cooker for indirect heat smoking. Light the charcoal and add a few cups of hardwood smoking chips for that authentic smoky flavor.
5. Hang the marinated rib roast in the Pit Barrel Cooker using the hooks provided. Make sure it's securely placed and close the lid.

6. Smoke the rib roast at a consistent temperature of 275°F (135°C) for approximately 2.5 to 3 hours, or until the internal temperature reaches your desired level of doneness. For medium-rare, aim for 135°F (57°C), and for medium, target 145°F (63°C).
7. Once done, remove the rib roast from the Pit Barrel Cooker and let it rest for about 20 minutes. This allows the juices to redistribute, ensuring a succulent and tender result.
8. Carve the smoked rib roast into thick, flavorful slices and serve hot. Drizzle a bit of olive oil over the slices for added richness.



KEYWORD

pit barrel cooker smoked rib roast, prime rib roast recipe, smoked rib roast