

Hickory Smoked Prime Rib

Recipe by Michelle Derks



Ingredients:

- 1 (8-10 lb) 4 bone-in prime rib roast
- 2 Tbsp horseradish
- 3 Tbsp Dijon mustard
- 2 Tbsp Worcestershire sauce
- 4 cloves garlic, mashed to a paste
- 2 tsp dried thyme
- 2 tsp dried rosemary
- Traeger Prime Rib Rub, or coarse salt and freshly ground black pepper

Directions:

1. If the roast has a fat cap more than ¼ inch thick, trim it with a sharp knife or ask your butcher to do it for you. Tie the roast between the bones with butcher's twine. This discourages the eye of the meat from separating from the cap.
2. In a small bowl, whisk together the horseradish, Dijon mustard, Worcestershire sauce, garlic, thyme, and rosemary. If the dried rosemary stems are too long, chop them up before adding.
3. Slather the outside of the roast with the mustard paste and season generously with Traeger Prime Rib Rub (or seasoning of your choice) on all sides. Refrigerate uncovered for up to 8 hours.
4. When ready to cook, set temperature to 250F and preheat smoker, with the lid closed, for 15 minutes. Place the prime rib directly on the grill grate, fat-side up. Roast for 3-1/2

- to 4 hours, or until the internal temperature of the meat reaches your preferred doneness (the tip of the temperature probe should be in the center of the meat).
5. Transfer meat to a cutting board, preferably one with a deep well so you don't lose the juices, and loosely tent the meat with foil. Allow meat to rest for 30 minutes.
 6. To carve, remove the twine. Use a sharp knife to remove the rack of bone following the curvature of the meat. Carve the meat against the grain into ½ inch thick slices. Serve with horseradish, if desired. Enjoy!