



Set It & Forget It Prime Rib Roast – Webber Style

- 1 - 7-bone Prime Rib Roast (**from Bobs!**)
- Extra Virgin Olive Oil
- Lawry's Garlic Salt (*to taste*)
- Montreal Steak Seasoning (*to taste*)
- 1 - Webber Kettle Grill (*big!*)
- Water Pan for Grill
- Side Coal Baskets
- Temperature Probe & Gauge
- Heavy Gauge Aluminum Foil

1) Prepare and trim the roast as desired, **or let Bob's professional meat cutters do this for you!** (Leave bones attached.)

2) First rub down entire roast with olive oil.

3) Season with garlic salt and steak seasoning to moderately cover entire surface.

4) Insert probe into the middle most section of roast. Set up grill with fire-boxes on sides with water pan in the middle for indirect heat. Make foil heat deflectors to protect roast from direct flame of fire boxes.

5) Place roast on middle of grill rack then protect both sides with foil. Protect wire of probe with foil covering.

6) Add wood chips if desired – cover and leave alone until internal temp of roast is 115 - 125 degrees.

7) Remove roast to carrying pan and cover with heavy foil, (& with towels if air temp is cold.) Let rest 30-50 min. Internal temp will rise 15 - 25 degrees.

8) Remove bones as a single solid section and cut individually to serve. Slice body of roast to desired serving thickness.

9) Bon Appétit