

## Rosemary Crusted Prime Rib

Serves 12

*Large, whole roasts like prime rib benefit greatly from cooperative efforts of top and bottom heat working together to seal in moisture. With its open flame, the rotisserie gives you the benefit of both.*

### Ingredients

10 to 12	pounds prime rib, trussed
1/2	cup garlic, minced
1/2	cup fresh rosemary, minced
1/3	cup <a href="#">Searing Seasonings</a>
1/4	cup extra virgin olive oil

### Method

#### Rotisserie: 5 to 10-inch Flame Height

1. Remove the fat cap from the prime rib and set aside.
2. Combine the rosemary, garlic, and Searing Seasonings in a small bowl.
3. Cover the roast with olive oil, and then rub with the rosemary mixture, making sure the entire roast is covered evenly.
4. Truss the fat cap back on. Wrap the meat and refrigerate for 24 hours.
5. Remove the meat from the refrigerator 2 hours prior to cooking. Place the prime rib in a clamshell basket (smaller roasts may require fish screens as well), and hang the spit in the rotisserie.
6. Roast until the internal temperature of the meat reaches 125 to 130 degrees. Remove from the rotisserie and allow the roast to rest for 10 minutes before slicing.



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