

## Prime Rib

### Ingredients

5 – 8 lb. Snake River Farms American Wagyu prime rib roast  
1 tbsp olive oil  
2.5 – 4 tsp kosher salt  
Sea salt, to taste  
Fresh cracked pepper, to taste

### Method

Two hours before cooking remove the roast from the refrigerator, rub with the olive oil all over, and cover with the kosher salt. Let this sit on a wire rack on top of a baking pan at room temp for 2 hours.

Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C.

Place the roast fat side down and cook until the internal temperature reaches 115°F, approximately 2 hours. Remove the roast from the grill and let rest.

Set the EGG for indirect cooking with the convEGGtor at 500°F/260°C.

Place the roast back on the EGG and cook until the internal temperature is 130°F (about 10 minutes). Pull the roast and let it rest for 10-30 minutes, slice, add the sea salt and fresh pepper, then serve!

