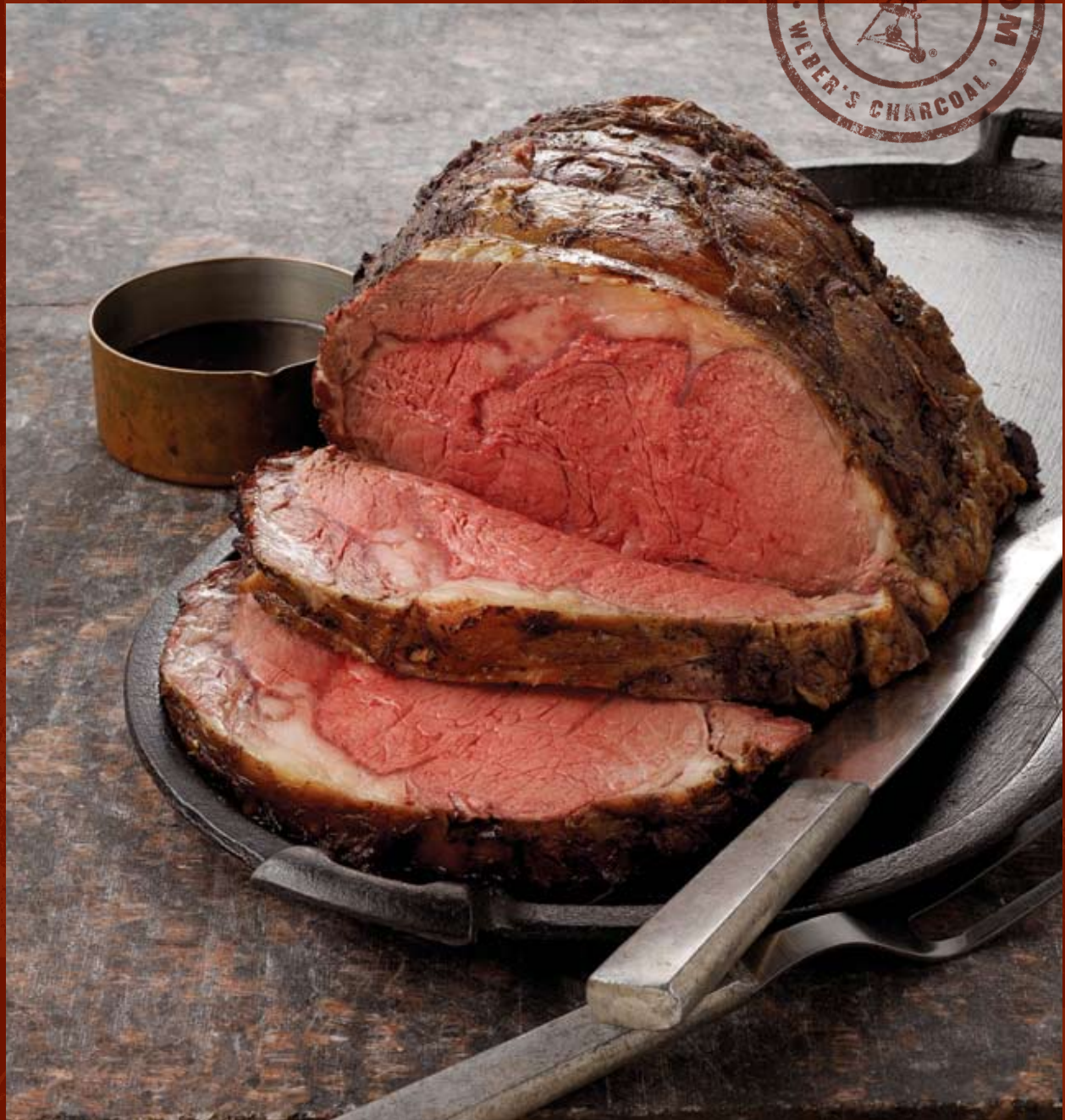


GRILL-ROASTED

PRIME RIB AU JUS



EXCERPT FROM *WEBER'S CHARCOAL GRILLING: THE ART OF COOKING WITH LIVE FIRE™*
BY JAMIE PURVIANCE

Grill-Roasted Prime Rib Au Jus

Prep time: 15 minutes
Grilling time: 2½ to 3 hours

- 1 bone-in prime rib roast (with 4 bones), about 8 pounds
- 3 large garlic cloves
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 2 large handfuls oak wood chips, soaked in water for at least 30 minutes

1. Stand the roast on its side and remove the rib bones (see photos below).

2. Trim any excess surface fat to a thickness of ¼ inch. Thinly slice the garlic cloves. Using a sharp knife, make little slits in the fat and slip in the garlic slices. Slip in garlic slices wherever you can but don't use a knife to cut slits in the meat, as that would let precious juices escape during cooking. Season evenly with the salt and pepper. Tie the bones back onto the roast with kitchen twine (see photo below). Let the roast sit at room temperature for 1 to 1½ hours before grilling.

3. If you are using a charcoal grill, fill a Weber® RapidFire® chimney starter to the rim with charcoal and burn the coals until they are lightly covered with ash. Spread the coals in a tightly packed, single layer across one-half up the charcoal grate. Place a large, disposable drip pan on the empty side of the charcoal grate and fill it about halfway with warm water. Put the cooking grate in place, close the lid, and let the coals burn down to medium heat. Keep all the vents open.

If you're using a gas grill, preheat the grill on high until the temperature reaches 500°F. Then turn the burners down to **direct medium heat** (350°F to 450°F).

4. Brush the cooking grate clean. Sear the roast over **direct medium heat**, with the lid closed as much as possible, until golden brown on all sides except the cut ends, 8 to 10 minutes, turning every few minutes. If flare-ups occur, temporarily move

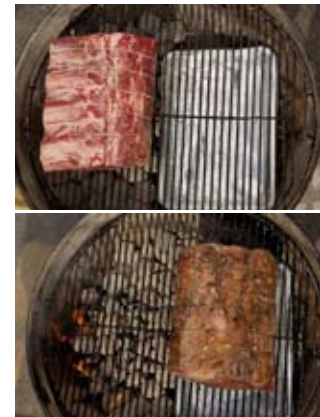
the roast over indirect heat until the flames die down.

5. When the roast is well browned, move it to indirect heat, with the bone side facing down. Drain the oak chips and drop them right onto the charcoal or in the smoker box of a gas grill, following the manufacturer's instructions. Close the lid and cook the roast over **indirect low heat** (250°F to 350°F) until it reaches your desired doneness, 2½ to 3 hours for medium rare (125°F), rotating the roast once or twice for even cooking. If you are using a charcoal grill, replenish the charcoal as needed to maintain indirect low heat, adding 8 to 10 unlit charcoal briquettes to the lit charcoal every 30 to 45 minutes. The roast should finish cooking at a much lower temperature than where it started. Begin checking the internal temperature of the roast after 2 hours.

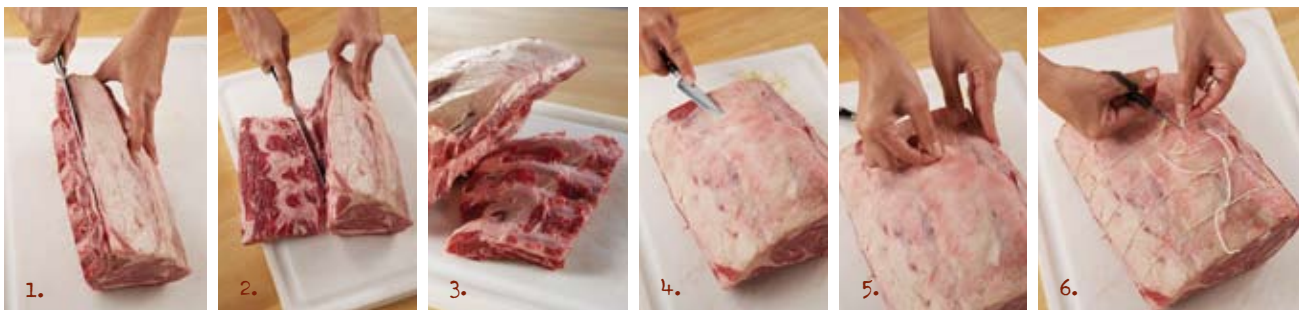
6. Remove the roast from the grill, wrap in aluminum foil, and let rest for 20 to 30 minutes. During resting, the roast's internal temperature will continue to rise 5°F to 10°F and the juices will redistribute themselves evenly throughout.

7. Unwrap the roast, being careful to capture the meat juices in the bottom of the foil. Pour the juices into a small bowl. Untie the roast and remove the bones. Cut the meat crosswise into slices. Arrange on a platter or individual plates. Spoon the juices over the meat.

Makes 6 to 8 servings



Sear the roast on both sides over direct heat. Finish the roast, bone side down, over indirect heat.



If you remove the bones from the meat and then reattach them with twine before cooking, the meat will absorb the flavors of the bones and slicing later will be easy. 1. Stand the roast on its side, with the ribs facing up. 2. Use a large knife to cut as close to the ribs as possible. 3. Completely separate the ribs from the meat. 4. With a small knife, make little slits in the fat. 5. Slip in thin slices of garlic. 6. Place the ribs back in their original position and secure them with kitchen twine.

Twice-Cooked Potatoes with Wasabi



Place the potato halves on the cooking grate over direct heat about an hour before the roast will be done. Then you can finish the potatoes while you rest and slice the roast.

Prep time: 10 minutes

Grilling time: 55 minutes to 1¼ hours

- 4 russet potatoes, 8 to 10 ounces each, washed and halved lengthwise
- Vegetable oil
- ¾ cup sour cream
- 1½ cups shredded Monterey Jack cheese, about 3 ounces, divided
- 2 teaspoons Dijon mustard
- 1 teaspoon wasabi paste
- 1 teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

1. Lightly coat the potato halves with oil. Grill the potatoes over **direct low heat** (250°F to 350°F), with the lid closed as much as possible, until a fork slides in and out easily, 45 to 60 minutes, turning 3 or 4 times and swapping their positions as needed for even cooking. Remove the potatoes from the grill and let cool slightly.

At this point, the Prime rib is off the grill and resting. To finish the potatoes, you may need to add more charcoal to the fire (if you are using a charcoal grill), about 10 more briquettes. Add them now, so they have time to ash over. Meanwhile, prepare the potatoes.

2. When cool enough to handle, use a small, sharp knife or the edge of a spoon to cut around the cut side of the potato to within ¼ inch of the skin. Scrape off and discard any charred sections of potato. Using a spoon, scoop out the interior of the potato, leaving a shell about ¼ inch thick attached to the skin. Place the potato pulp in a large bowl. Set the potato shells aside while preparing the stuffing.

3. Using a potato masher or the back of a fork, mash the potato pulp in the bowl. Add the sour cream and mix well. Stir in half of the cheese and all of the remaining ingredients. Taste the potato mixture and, if desired, add more wasabi, salt, and pepper. Spoon the potato mixture into the shells, mounding it slightly. Sprinkle the remaining cheese over the tops of the potatoes.

4. When the fire is ready, grill the stuffed potatoes over **indirect medium heat** (350°F to 450°F), with the lid closed as much as possible, until the cheese is melted and the potatoes are heated through, 10 to 15 minutes. Serve immediately with the Prime rib.

Makes 4 to 8 servings