

Traeger Smoked Prime Rib w Au Jus



Start to Finish 2 hrs 45 minutes
Prep Time 15 minutes
Cook Time 2 hr 30 min
Servings 5-6

(Recipe adapted from Traeger Grills & Taste of Home)

INGREDIENTS

}	1	lg	Shallot	
	1	tbl	Rosemary	<i>dried</i>
	2	tsp	Oregano	<i>dried</i>
	2	tsp	Thyme	<i>dried</i>
	2	tsp	Sage	<i>dried</i>
	3	tsp	Pepper	
	1	tsp	Salt	
	2	tbl	Olive Oil	
	4	lb	Rib Eye Roast	
	}	1 ½	cup	Beef Broth*
1		cup	Red Wine	<i>dry</i>
1		tsp	Butter	

DIRECTIONS

1. Pulse all dry ingredients together with shallot until finely chopped. Add olive oil and process until well blended. Rub over roast.
2. Tie roast to hold it together while it cooks and place on rack in large roasting pan.
3. Smoke Rib Cut:
 - a. Pre-Heat Traeger to HOT (450°): 15 min
 - b. Place Roast in grill and 'sear' (450°): 30 min
 - c. Smoke Roast (300°): Approx 1 hr 25 min
 - d. Remove Roast from grill at 125° (*Original Recipe states 130° for rare*)
 - e. Rest: 20 min (*temperature should reach 145° for medium-rare*)
4. For Au Jus: In a small saucepan, bring skimmed drippings & wine to boil. Reduce to 1 cup. Remove from heat and stir in butter. Salt to taste.
5. Serve with Au Jus & Horseradish Cream Sauce.

