

Submitted by Steve GE Appliances

Hickory
Smoke Level 5
Estimated time: 4.5 hrs



INGREDIENTS

1 each 4-6lb trimmed rib roast
Olive oil for rubbing it down

Seasoning

5 tbsp kosher salt
3 tbsp coarse ground black pepper
3 tbsp freshly chopped rosemary
2 tbsp smoked paprika

Made with the GE Profile
Indoor Smoker



Designed To Work Indoors



FIRST & ONLY
Indoor smoker with
ACTIVE SMOKE
FILTERING

Smoked Ribeye Prime Rib

DIRECTIONS

1. Start by preheating the smoker to 235 degrees F and by rubbing the roast with olive oil and then the seasoning. Allow the roast to come to room temperature.

2. Brush the grates with a little oil to prevent sticking and place the roast in the smoker until it reaches 120 degrees F using the temperature probe for a solid rare (about 3-4 hours depending on size) rotating the rack about halfway through cooking.

3. Remove from the smoker, wrap in foil, and allow about 20 minutes.

4. Preheat your oven to 500 degrees F and roast on a pan in the oven for about 10-15 minutes until it reaches 130 degrees F for a nice medium-rare prime rib.

5. Allow to rest for at least 10 minutes before slicing.

