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Traeger Prime Rib Roast

Traeger Kitchen

Prep Time: 5 Minutes

Cook Time: 4 Hours

Serves: 8 people

Ingredients

main

1 5-7 Bone Prime Rib Roast

Traeger Prime Rib Rub

Steps

1. Coat the roast evenly with the Traeger Prime Rib Rub and wrap in plastic wrap. Let sit in the refrigerator for 24 hours.
2. When ready to cook, set Traeger temperature to 500°F and preheat, lid closed for 15 minutes.
3. Place the prime rib fat side up, directly on the grill grate and cook for 30 minutes. Starting at a higher heat will help to develop a crispy, rendered crust.
4. After 30 minutes, reduce the grill temperature to 300°F. Continue to cook 3 to 4 hours or until cooked to desired internal temperature, 120°F for rare, 130°F for medium rare, 140°F for medium or 150°F for well done. Begin checking the internal temperature in 30 minutes increments with an instant-read thermometer throughout the duration of the cook. Cook time will vary based on the size of your roast and desired finished temperature.
5. Remove from grill and let rest 30 minutes at room temperature before carving. Enjoy!