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Standing Venison Rib Roast

Traeger Kitchen

Prep Time: 10 Minutes

Cook Time: 30 Minutes

Serves: 6 people

Ingredients

main

1 (2 To 2-1/2 Lb) 8-Bone Venison Roast

1 Tablespoon Extra-Virgin Olive Oil

Traeger Prime Rib Rub

Traeger Blackened Saskatchewan Rub

Traeger Coffee Rub

Steps

1. When ready to cook, set Traeger temperature to 375°F and preheat, lid closed for 15 minutes.
2. Rub the olive oil over the roast, coating evenly. Then season with Traeger rubs liberally.
3. Place the roast directly on the grill grate bone-side down.
4. Cook for 20 to 25 minutes, or until the internal temperature reaches 135°F when an instant-read thermometer is inserted into the thickest part of the roast.
5. Remove from the Traeger and wrap in foil. Place in an empty cooler, or other insulated container and let rest for 15 to 20 minutes before carving. Enjoy!