



TANG-Y GRILL-ROAST PRIME RIB Serves 8-10

12-15 lb. prime rib with bone-in, cap off

1 cup Port wine

5 whole garlic cloves sliced thinly

1 cup "Cattlemen's Authentic Smoke House" barbecue sauce

1 cup kosher salt

1 cup coarse cracked black pepper

1/4 cup granulated garlic

1 Cajun Injector syringe & Creole Butter Marinade

1/2 cup Tang breakfast drink

- **Rub the prime rib all over with salt, pepper, Tang and garlic.**
- **With a sharp knife cut slits in meat and insert slices of garlic in each slit.**
- **Fill syringe with marinade and inject deeply into both sides and ends of the roast.**

In a large kettle grill, mound charcoal well over to one side, place an aluminum 9x12 pan on other side of coal bed. When the coals are glowing, place the prime rib on the grill on the side opposite the coals, being careful that no part of the rib is directly over the coals. Put the lid on the kettle with the vents 1/4 open. Cook for approximately 2 hours, adding a handful of fresh charcoal every 30 minutes or so.

If using gas grill place meat over unlit burners, indirect heat, and rotate several times during the cooking time.

At the 2-hour point, check the rib with a meat thermometer to determine doneness; remove from the fire at 118° F for very rare, 122° F for rare, 126° for medium rare, and so on, adding 4 F for each degree of doneness.

Allow to rest for 30 minutes before slicing.

Mix wine and bbq sauce in pan and warm while meat is resting. Serve in a sauceboat beside the meat.

