



SALT ENCRUSTED PRIME RIB

5 lb. Prime Rib

Worcestershire Sauce

Garlic Powder

Black Pepper

Disposable Aluminum Pan (just large enough to hold the prime rib)

Kosher Salt or Ice Cream Salt

Completely rub the outside of the prime rib with Worcestershire Sauce covering well. Sprinkle with garlic powder and black pepper to taste.

Put a layer of rock salt in the pan about 1" deep. Then lay the prime rib in the pan on the salt. Cover the prime rib completely with rock salt, wetting hands and packing so the salt will stick on the prime rib. Make sure it is completely covered.

Place in a preheated bbq at 500 degrees. Cook 12 minutes per pound.

Take out and let set for 10 minutes. Then take a hammer and break the salt covering. Be careful not to burn yourself on the salt. It is very hot.

It will be rare to medium rare. You can also do this on the grill if you can maintain 500 degrees. You can't mess this one up.

