

Grilled Prime Rib



Recipe courtesy Michael Chiarello

Recipe Summary

Difficulty: Easy

Prep Time: 25 minutes

Inactive Prep Time: 10 minutes

Cook Time: 30 minutes

Yield: 8 to 10 servings

User Rating: ★★★★★

There is nothing better than a prime rib roast, especially if you can find one that is USDA Prime. The problem is the amount of time it takes and the financial risk if carved undercooked. I solved the problem by creating this recipe. You get all the benefits of the roast with none of the risk. **Cooking Notes:** The most important rule to remember is ROOM temperature meat and time to rest after you cook it. Remember to pre-order your meat if you want Prime beef. **Wine Notes:** Can you say Cabernet Sauvignon? This is the place to pull out one of the old ones if you have it. Many wine shops have some past vintages in back ready for the asking!

3 USDA Prime rib-eye steaks, each about 2 1/2 pounds and 1 3/4 to 2-inches thick
Salt and freshly ground black pepper
2 heads garlic, cloves peeled
6 tablespoons extra-virgin olive oil, divided
2 sprigs rosemary
2 lemons

Preheat the grill.

Remove the steaks from the refrigerator and allow them to come to room temperature. Season steaks generously on both sides with salt and pepper. Press the salt and pepper into the steaks. Set aside.

Make the garlic paste: Trim the stem ends off garlic cloves.

Place a small skillet over medium heat and add 4 tablespoons of the oil. Add the garlic cloves and bring the oil to a simmer, then reduce the heat to low. Strip the leaves off 2 sprigs rosemary and chop to make 2 tablespoons. Add the rosemary to the garlic and cook until the cloves are golden brown, about 10 minutes, tossing occasionally with tongs. Remove the skillet from the heat and allow the garlic to cool in the oil.

In a mortar or on a cutting board, mash the garlic into a paste. Mix the mashed garlic with the reserved oil and rosemary. You should have about 1/2 cup of paste.

Place the meat on a hot grill and cook until well browned on both sides, about 5 minutes on the first side and 3 minutes on the second side.

Cut 2 lemons in half and cut ends off. Brush with olive oil and season with salt and pepper. Place the lemons on the grill with the steaks and serve with the steak.

Smear 2 generous tablespoons of the paste over the first seared side of each steak. Place the steaks, paste side facing up, on the grill rack.

Finish cooking on the cool side of the grill, with the lid on or in the oven until done to your preference, 10 to 12

minutes for rare (remove when an instant-read thermometer registers 120 degrees F).

Remove the steaks from the grill and allow the steaks to rest on the rack for about 10 minutes. Cover and keep warm while resting.

Transfer the steaks to a cutting board. Cut between the bone and meat of each steak. Cut each steak crosswise into 1-inch slices.

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