

Smoky Rib Roast

If you want to do something different for Christmas dinner this year, try smoking a standing rib. The recipe calls for mesquite chips, but you could also use pecan, apple, or hickory, depending on your taste. The most important detail is to avoid overcooking -- pay attention to the temperature and let it rest when it's finished.

Serves 6

1 bone-in grassfed rib roast, 5-6 pounds
6 garlic cloves
1/4 cup fresh rosemary
1/4 cup fresh basil
2 teaspoons kosher salt
2 teaspoons black pepper
3 tablespoons Dijon mustard
3 tablespoons extra-virgin olive oil
1 cup mesquite chips

Remove the roast from the refrigerator and let stand at room temperature for 45 minutes.

Prepare the rub. Combine the garlic, rosemary, basil, salt, pepper, and mustard in the bowl of a food processor. Process until smooth. With the processor running, gradually pour in the olive oil until emulsified. Trim the fat from the beef if necessary and cover the surface of the roast with the rub.

In the meantime, heat the smoker to low, about 200-225 degrees F. Prepare a drip pan to go under the meat and add 1 inch of water. Soak mesquite chips in water.

Place the roast in the smoker and add a handful of soaked mesquite chips to the coals or the smoking box. Cover and allow to cook at low heat for 1 hour. After an hour, turn the roast and add more mesquite chips. Maintain the temperature in the smoker and allow the meat to cook for 30 minutes per pound or until it reaches an internal temperature of 110 degrees F for medium-rare.

Just before removing the meat from the smoker, preheat the oven to 400 degrees F. Remove the roast from the smoker and place on a rack in a large roasting pan. Turn off the oven and place the roast inside for approximately 15-20 minutes or until it reaches 125 degrees F with an instant-read thermometer. Remove the roast from the oven, tent with foil and allow to sit for 20 minutes.

From Southwest Comfort Food, Slow and Savory by Marilyn Noble.