

Grilled Standing Rib Roast

4-6 lb standing rib roast

½ cup cracked peppercorns

¼ cup olive oil

½ cup Ribs Within Secret Rub

OR Rub Mix 1 Tbsp granulated garlic, 1 Tbsp onion powder, 1 Tbsp table salt

Prepare your grill for indirect cooking, at 250 (low)

(2 Burner grill One Burner on Medium and another off)

(3 burner grill one on medium, one on low and one off)

Trim excess fat off roast.

Rub with olive oil and Secret Rub and black pepper or rub mix AND black pepper

Place Roast fat side up on the coolest part of the grill (over no flame)

Cook roast until internal temp of 135 degrees in center, about three hours.

Remove from the grill and loosely with tin foil for 15-20 minutes

Carve and serve at the table