



Cedar Prime Rib with Beer Mustard Maple Glaze

This is a wonderful new way to cook an old favorite, Prime Rib. You are sure to impress your guests with this very moist, flavorful main course. Cooking on western red cedar was discovered by the Indians in the Pacific Northwest over 100 years ago, mainly for cooking salmon. But the virtues of the cedar plank cooking have been extended to meats, veggies and other fish. Cooking a prime rib with a plank in the oven is easy and makes the house smell great while it is roasting.



Approximate Number of Servings: 6-8

Ingredients:

1 Small Tasty Timber Grilling Plank	1/2 C of maple syrup
6 to 8 lbs. prime rib roast	2 tbsp. of chopped fresh thyme
BBQ Rub (see below)	
6 - 12 oz. bottles brown beer or ale	
1/2 C whole grain Dijon mustard	

Instructions:

In a roasting pan, place a small Tasty Timber Grilling Plank and pour in enough brown beer or ale to make the plank float; let soak for 30 min.

The Roast: Trim any excess fat from the prime rib or boneless roast, remove the thin membrane from the back (rib) side of the prime rib. Liberally rub the roast all over with your favorite dry BBQ rub (or the one below) adding tablespoon each of salt & pepper.

Rub: Use your favorite dry BBQ rub or try our great rub: 1/4 C Paprika, 1 tbs. each of: chili powder, salt, coriander, garlic powder, sugar, curry powder, dry mustard, and black pepper; add one tsp. each of ground basil, thyme, cumin & cayenne; place all spices in a food processor for 30 seconds. **Glaze:** In a med. sized sauce pan, bring 2-12 oz. bottles of brown beer or ale to a boil then reduce heat to low for 20 min., then add 1/2 C whole grain Dijon mustard, 1/2 C of maple syrup and 2 tbsp. of chopped fresh thyme, stir together and remove pan from the heat. **Timing:** Place pan with plank in a pre-heated 450F. oven for 10 min., then place roast "rib side" down directly on the plank in the pan. Cook for 15 minutes at 450F. And then lower to 350F. for 1.5 to 2.0 hours (about 20 min. per pound, always use a meat thermometer). During cooking, baste liberally with the beer/maple/mustard glaze, reserve a little for drizzles on the final presentation plates or platter. Take out when meat reaches 140F.- let stand 15 min. before carving. Enjoy. More recipes for the Tasty Timber Grilling planks are found at www.tastytimbers.com