



PRIME RIB

GRILLING GUIDE

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This grilling guide was produced by award-winning pitmaster Christie Vanover of Girls Can Grill. It contains affiliate links. If you make a purchase after clicking on one of the links, GCG may make a small commission at no additional cost to you. © 2025



CHOOSING THE INGREDIENTS



Selecting the right prime rib roast

Prime rib is a cut of beef that comes from the rib primal of a cow. If you prefer more marbling, ask your butcher for a boneless prime rib roast cut from the chuck end.

What grade of prime rib to buy

USDA select has the least amount of marbling, followed by choice and then prime. Prime rib roasts come in all 3 grades. If your budget allows, look for a prime grade rib roast or consider an **American Wagyu roast**.



TRIMMING + SEASONING



Partially separate the bones

If you purchased a bone-in rib roast, run your knife between the bones and the meat and slice down until you almost reach the bottom without separating it.

Season all over

When you add rub to the roast, be sure to season the area where you sliced between the bones and the roast, so you get added flavor. You can use butcher's twine to tie it back together, but that's optional.



GRILLING PRIME RIB

No matter which grill you use, start smoking the prime rib at 250F degrees. Then, finish it at 400F degrees to create a savory crust. The entire cook should be over indirect heat.

On a charcoal grill

Light your coals until they have a gray ash. Push them to one side of the grill. Adjust your grill vents, until your grill registers at 250F degrees. Add your meat to the side without coals. You can add wood chips to the coals for smoky flavor, or use hickory charcoal briquettes. When it's time to increase the heat, adjust your vents. You may need to add more briquettes.

On a pellet grill

This is by far the easiest grill to use because you adjust the temp just like you would an oven. What makes it better than an oven though is that the heat is generated by wood pellets that add a smoky flavor. Try a combo of cherry and oak pellets.



GRILLING PRIME RIB



On a ceramic cooker, barrel cooker or drum

Light your coals and add the plate setter or a vortex to diffuse the heat. Adjust the vents, until the grill registers at 250F degrees. Add wood chips or chunks for added smoke. When it's time to increase the heat, open the vents to increase air flow.

On a gas grill

To create an indirect heat zone, turn on one burner and adjust it from low to medium until your grill registers at 250F degrees. To get the smoky grill flavor, use a smoke box with cherry pellets or create a wood chip foil pouch. Place your meat on the opposite side of the grill and rotate it halfway through the cook.

When it's time to raise the heat, turn the one burner to high. If the grill doesn't quite reach 400F, turn on another burner. You may need to rotate the meat during the hot part of the cook to avoid one side of the roast cooking faster than the other. However, try to keep it over the indirect heat to avoid flare-ups.



GRILLING PRIME RIB

On a Ninja Woodfire Grill

When cooking on the Ninja Woodfire Grill, you'll need to use a boneless rib roast, so the hood will close. Add a cup full of pellets to the smoke box. Set it to smoker, 250F degrees and 2 hours. For the second half of the cook, raise the grill temperature to 400F degrees.

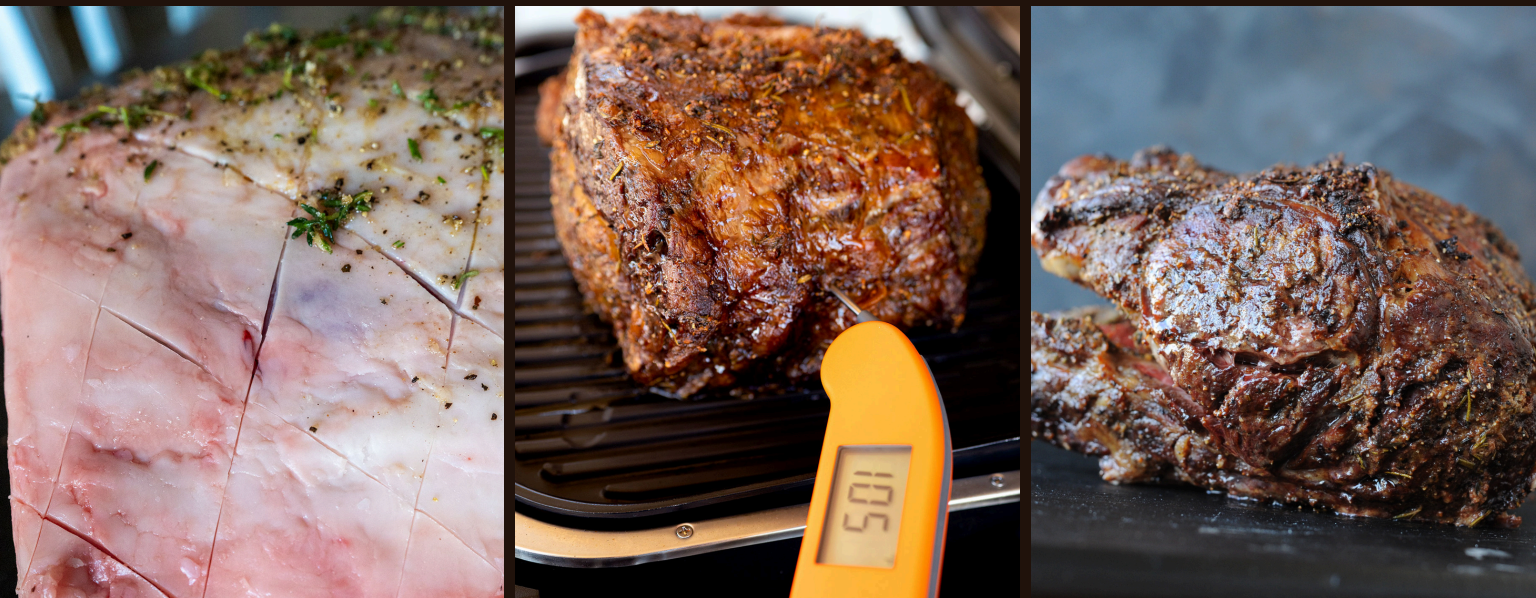
Not familiar with Ninja Woodfire? [Read the GCG review.](#)

In the oven

You can roast this in the oven, too. You just won't get that same smoky flavor that you get on the grill. Follow the steps, adjusting the temp from 250F to 400F and monitoring the meat temp.



PRO TIPS



- ✓ Score the fat cap before seasoning, so it shrinks evenly as it cooks
- ✓ After seasoning your roast, let it rest on the counter for 2-3 hours
- ✓ Use an instant read thermometer to monitor the internal temperature of the roast
- ✓ Smoke it to an internal temp of 105-110F; then sear it to your preferred doneness
- ✓ Let your prime rib rest for 30 minutes; this allows the juices to settle into the meat



FREQUENTLY ASKED QUESTIONS



How long does it take to smoke at 250F?

A 6-8-pound prime rib that has rested at room temperature for 1-2 hours will take about 2 hours to smoke followed by 15-30 minutes at 400F to sear.

Do I need to remove the silver skin?

It's not necessary, but if you want to remove it, grab the membrane with a paper towel. Then, peel it off and toss it in the trash.

How much do I need per person?

When cooking a bone-in prime rib, plan on one pound of meat per person or one bone for every two people. When cooking a boneless prime rib, plan on 1/2 pound or 8 ounces per person.

What if some people like different donenesses?

If there are just a couple of folks who like their beef well done, cut their slice and throw it back on the grill, and cook it to their doneness preference.



PRIME RIB RECIPE

Ingredients

- 6 lb rib roast
- 3 tbsp olive oil
- 4 cloves garlic minced
- 2 tbsp [Girls Can Grill Brisket Rub](#)
- 1 tbsp fresh thyme
- 1 tbsp fresh rosemary chopped
- 1/2 tsp ground allspice

Visit [GirlsCanGrill.com](#) for the full step-by-step instructions + tips on how to make gravy

WATCH THE VIDEO ►

