



TEST OUR METAL™

Prime Rib with Coffee & Chili Rub

Ingredients:

- 2 each of 10-12 lb. avg. Lip-on Rib Eye 112A
- 2 tablespoons ancho chili powder
- 2 tablespoons fine ground espresso coffee
- 2 teaspoons brown sugar
- 1 teaspoon dry mustard
- 1 teaspoon ground coriander
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

Coffee & Chili Rub – Combine all ingredients and mix thoroughly

Prepare:

- Prep, wash and season prime rib with coffee & chili rub
- Stage prime rib on sheet tray. Fill the wood box with wood chips and steam pan with water.

Cooking in the ComboChef CC-5:

- Program ComboChef for the cooking process by pressing menu #1 and follow the prompts. Oven will begin preheating
- When the oven reaches the preheat temperature, an alarm will sound and the oven will be ready
- Load oven with prime rib and insert meat probe into the middle of the thickest part of the meat, then press start button. The prime rib will cook at 360°F for 30 min., then slow cook at 160°F for about 8-10 hrs. until the probe set point temperature is reached. It will then hold @ 140°F
- When cook time is reached, unload prime rib
- Allow to rest for 20 minutes
- Cut / present prime rib for service