



BISON PRIME RIB COOKING PERFECTION:

1. Remove prime rib from the freezer and put into your refrigerator, on a cookie sheet pan and allow 2 days to defrost fully
2. Remove from the cryo-vac package and put onto a large cookie sheet pan, allow to drain any juices and warm up at room temperature for 25-30 minutes
3. Remove the net for a better bark building experience
4. Next liberally rub on all sides with your choice of seasoning. Use the included Island Boys Coffee Rub and Rub-A-Dub, mixed 50/50 to season your prime rib to taste.
5. Allow the rub to sit on the Prime Rib for another 20 minutes, then wrap in plastic wrap and place on a cookie sheet pan and into the fridge. I suggest leaving wrapped for 12 hours
6. Preheat your oven to 425 degrees. Preheat your grill/smoker to 350 degrees
7. For Best Flavor, do not cover the rib during the cooking process
8. Place Prime Rib into a roasting pan or onto a cookie sheet pan, if cooking in the oven.
 - a. For the grill or smoker, use a drip pan if needed and place the Rib Roast onto the grill grates.
9. For the oven, sear at 400 degrees for 20 minutes, then turn oven down to 325 degrees and cook until desired doneness is reached
10. For the grill/smoker load at 375 degrees, sear at 375 degrees for 20 minutes, then turn smoker/grill down to 325 and cook until desired doneness is reached (see chart below)
11. Bison will continue to Carry Over cook. Once removed from the oven it will continue to cook another 10-12 degrees (1 full doneness temperature) in 15 minutes of resting. Be sure to pull slightly under desired doneness to allow for carry over cooking. Rest 15-20 minutes maximum

Here is an approximate Prime Rib roasting timetable

Keep in mind oven and grill temps may vary, so use a good quality digital thermometer to best judge doneness. *If planning to smoke, start off on low temp smoke (180-200 degrees) to build flavor, smoke as long as desired to reach the level of smoke you enjoy, then adjust temp to 325 and finish to desired temperature*

Bison Weight	Approximate Cooking Times
Half Prime Rib – 4-6 Pounds Full Prime – 10-12 Pounds	1 ½ - 1 ¾ Hours plus resting time 1 ¾ - 2 ½ Hours plus resting time

OTHER TIPS AND SUGGESTIONS

DONENESS	TEMP	COLOR	MOISTURE LEVEL
Rare	80-100	Blueish – Deep Red	Highest
Medium Rare	125 - 135	Red with slight pink	High
Medium	140 - 145	Pink with slight brown	Medium
Medium Well	150 - 155	Mostly Brown	Low
Well Done	160 and above	Brown / Grey	Lowest