

THE DIRECT PRIME RIB COOKER

(It Doesn't Get Any Easier Than This!)

You have seen other prime rib cookers before (maybe), but none compare to your new **DIRECT PRIME RIB COOKER®** - made by Direct Sheetmetal.

The **Direct Prime Rib Cooker®** is made of high strength, aerospace aluminum, and with its patent-pending Drip & Basting Tray®, Internal Meat Cooking Probes®, this works like no other cooker on the market. Works easily on the barbecue or in the oven. No mess, no worries!

1. Preheat your oven or barbecue to 500 degrees.
2. Place the prime rib on butcher paper or a cookie sheet for seasoning.
3. Rub entire rib with olive oil.
4. Rub rib with LOTS of garlic powder, black pepper, onion powder, and salt. (You can add any additional spices you may like). You cannot over season so go for it
5. Use all of the spices that are on the paper or cookie sheet also. You can just roll the meat around in it.
6. Place the meat, up and down so the ribs are on the side. (I know that's weird) The meat can go all the way down to the bottom of the tray. The probes should go at least half way through the meat.
7. Fill the tray half way with beef broth, apx: half the box (You will need at least 1 large box). Cut onions and garlic and include with the broth. Add water to the remaining broth to fill the box. Use this to keep the basting tray full while cooking. This is important for a perfectly cooked rib!!
8. Place a meat thermometer so the probe is in the center of the meat. A digital works best, but a old fashion big round one will work also.
9. Put the rib in your 500 degree preheated oven or barbecue for 1/2 hour.
10. Turn the heat down to 350-375 degrees. Your rib will need to cook apx: 17 / 20 minutes per lb. So a 5 lb. rib will take about 1 hour 30 minutes.
DO NOT OVERCOOK!!!
11. About every 15 minutes, you need to check temp. and the broth. Add more if necessary and baste at this time. (If you are out of broth, water will-work just fine). Hey try a little red wine in the broth that sounds good.
12. This is IMPORTANT! When temperature reaches 135-140 degrees, take out and let it sit for 1/2 hour before carving. The meat is going to continue to cook, so do not think it is too rare at this time. Pour the leftover broth in a sauce pan and simmer on stove to use for an au jus or gravy. ENJOY!



