



**PRIME RIB WITH TEXAS DRY RUB (Original)**

- 2 tablespoons cumin seeds
- 2 tablespoons chili powder
- 2 tablespoons paprika
- 1 tablespoon mustard seeds
- 1 tablespoon coriander seeds
- 2 tablespoons kosher salt
- 2 tablespoons packed brown sugar
- 1 tablespoon garlic salt
- 2 teaspoons cayenne pepper
- 1 boneless prime rib beef roast, 10 – 12 pounds

In a large sauté pan over medium-high heat, toast the cumin seeds, chili powder, paprika, mustard seeds, and coriander seeds, shaking the pan occasionally, until the spices start to smoke, about 2 to 3 minutes. Transfer the mixture to a mortar or coffee grinder. Add the salt, brown sugar, garlic salt, and cayenne. Grind the mixture coarsely. Trim nearly all the fat from the prime rib. Evenly spread the rub all over the prime rib. Cover with plastic wrap and refrigerate for at least 3 hours or as long as 12 hours. Grill the prime rib, fat side up, indirectly over medium heat for about 2 ½ hours. Option: After one hour of cooking, brush on Cattle Boyz Original BBQ sauce, covering completely. Remove the prime rib when it reaches the desired doneness. Loosely cover the prime rib with aluminum foil and allow it to rest for 30 minutes before slicing, during which time the internal temperature will rise 5 to 10 degrees. Cut into slices ½ to 1 inch thick. Serve warm. Makes 12 to 15 servings