

# PORK PRIME RIB (PORK CROWNS)

Serves 10-12



## Ingredients

1 Wholestone Farms bone in pork prime rib  
(pork crown roast)

Rub:

- 4 T olive oil
- 2 T garlic salt
- 1 T black pepper
- ½ c jarred, minced garlic, drained



## Directions

Combine all rub ingredients.

Liberally apply rub. Cover and let sit overnight (6-12 hours).

Pre-heat oven or smoker to 325 degrees.

Cook loin, uncovered, for 30 minutes.

Reduce heat to 250 degrees and continue cooking for an additional 1 1/2 hours or until internal temperature reaches 135 degrees.

Remove from heat and let rest, covered with tin foil, for 20 to 30 minutes. If needed, loin can be removed from heat at 130 degrees, wrapped in foil and rested in a cooler for 1 hour. This is a great time to use your oven for other dishes!

Slice, serve & enjoy.

**Note: pork should be pink.**

