



Holiday Heat and Serve Instructions

- Remove Pans from refrigeration 1 hour prior to putting in the oven
- Preheat Oven to 375 degrees
- Bake Covered for 55 minutes until heated through (ovens vary)

Exclusions to the above directions:

- **Signature Cheese Potato Casserole: 45 minutes at 400 degrees**

Prime Rib Cooking Info

- Remove all covering (Plastic wrap and Foil)
- Preheat Oven to 450°
- Place prime rib in oven and cook for 30 minutes
- Reduce heat to 250° and cook for 1-2 hours depending on desired doneness (see chart below)

Desired Temp.	Remove from oven	Cooking Time Estimate
Rare	110°	80 min
Medium Rare	120°	90 min
Medium	130°	100 min
Medium Well	140°	110 min
Well Done	150°	120 min

- Using a thermometer in the middle of the roast, check the temperature for desired doneness according to the chart. Remove from the oven when desired temperature has been reached. The times are estimates only, all ovens and roasts are different. Once removed, cover with aluminum foil and allow to rest for 30-45 mins before cutting. Cut on the Pre-cut score marks to get 8 individual pieces per roast. There is excess roast on each edge that can be removed if desired to remove overly done meat (see below).

excess	Serving	Serving	Serving	Serving	Serving	Serving	Serving	Serving	excess
--------	---------	---------	---------	---------	---------	---------	---------	---------	--------

Leave us a Review on Google!

