



To-Go Reheating and Cooking Instructions

REHEATING PRIME RIB

You'll Need: Roasting Rack, Roasting Pan and Instant-Read Thermometer. If a roasting rack is not available, the Prime Rib can be placed directly in a roasting pan.

Same Day Reheating – please allow for at least 1 ½ hours before serving.

1. Preheat oven to 350°.
2. Remove the Prime Rib from plastic wrap and aluminum foil packaging and place in a roasting pan, rib side down.
3. Insert a meat thermometer into the middle lengthwise of the Prime Rib, making sure to not touch the bones, and measure the internal temperature of the roast. This will give you an idea of how long the roast will need to be in the oven.
 - If 100° or below, cook for 15-20 minutes
 - If 100° - 120°, cook for 10-15 minutes
 - If 121° or above, cook for 10 minutes
4. Check internal temperature after allotted time. The following temperatures correspond to the meat's doneness:
 - 130° = Rare center to medium well ends
 - 145° = Medium center to well done ends
 - 160° = Well done throughout
5. If the internal temperature is lower than your desired doneness, return the roast to the oven and check the temperature every 10 minutes.
6. Once your desired temperature is reached, remove the roast from the oven and place on a cutting board for carving. Loosely tent the Prime Rib with aluminum foil and let rest for at least 15-20 minutes before carving.

Next Day Reheating – please allow for at least 3 hours before serving.

NOTE: If you will not be enjoying your Prime Rib until the following day, remove the Prime Rib from plastic wrap and aluminum foil packaging and place in a roasting pan, rib side down, uncovered. Allow the Prime Rib to chill overnight in the refrigerator.

1. Preheat your oven to 350°.
2. Remove the Prime Rib from the refrigerator. Wrap the Prime Rib tightly in aluminum foil and place on a roasting rack.
3. Place the Prime Rib in the oven and cook for 20 minutes. After 20 minutes, turn the temperature down to 250° and continue to cook for 1 hour.
4. Remove the roast from the oven and remove and discard the aluminum foil. Insert a meat thermometer into the middle lengthwise of the Prime Rib, making sure to not touch the bones, and measure the internal temperature of the roast. This will give you an idea of how long the roast will need to be in the oven.



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- If 100° or below, cook for 10-15 minutes
 - If 100° - 120°, cook for 5-10 minutes
 - If 121° or above, cook for 5 minutes
5. Check internal temperature after allotted time. The following temperatures correspond to the meat's doneness:
 - 130° = Rare center to medium well ends
 - 145° = Medium center to well done ends
 - 160° = Well done throughout
 6. If the internal temperature is lower than your desired doneness, return the roast to the oven and check the temperature every 10 minutes.
 7. Once your desired temperature is reached, remove the roast from the oven and place on a cutting board for carving. Loosely tent the Prime Rib with aluminum foil and let rest for at least 15-20 minutes before carving.

COOKING RAW, SEASONED PRIME RIB

You'll Need: Roasting Rack, Roasting Pan and Instant-Read Thermometer. If a roasting rack is not available, the Prime Rib can be placed directly in the roasting pan.

Please allow for at least 5 hours before serving.

1. Preheat your oven to 250° with the oven rack in the lower 1/3 of the oven.
2. Remove the seasoned Prime Rib from the refrigerator and place in a roasting pan with the rib side down. If a wire rack is available, place beneath the Prime Rib.
3. Once the oven has come to temperature, load the Prime Rib into the oven and roast for 2½ hours.
4. Carefully open the oven door and insert a meat thermometer into the middle lengthwise of the roast, making sure to not touch the bones, to check the internal temperature. If the meat has not reached the temperature for your desired level of doneness, return the roast to the oven and continue to cook, checking every 10-15 minutes with the meat thermometer. (Half Prime Ribs should take approximately 2½ hours. Whole Prime Ribs should take approximately 3½ to 4 hours.)
 - 120° = Medium rare center to medium ends
 - 132° = Medium center to medium-well done ends
 - 150° = Well done throughout
5. Once the roast reaches the temperature of your desired doneness, turn the oven off and leave the oven door open for 3-4 minutes. Close the door and allow the meat to rest in the oven for at least 45 minutes before carving, 1 hour to 1½ hours ideally. This resting is crucial to allow the roast to finish cooking, to properly reabsorb its juices and achieve ultimate tenderness.

REHEATING TURKEY BREAST

You'll Need: Vegetable Oil, Roasting Pan and Instant Read Thermometer

1. Pre-heat oven to 250°.



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2. Remove turkey from foil wrapping.
3. Grease the roasting pan with vegetable oil. Place the turkey on it.
4. Heat for approximately 5 - 10 minutes or until turkey reaches an internal temperature of 150° to 160°.

PREPARING SIDE DISHES

Yorkshire Pudding

You'll need: Yorkshire Pudding Batter, Rendered Beef Fat and Individual Foil Muffin Tins or Muffin Pan

1. Pre-heat oven to 350°.
2. Evenly coat the individual tins with 1 teaspoon of beef fat each to ensure batter will cook and rise properly.
3. Preheat the greased tins without batter for 10-15 minutes in the oven.
4. Carefully remove the tins from the oven and fill each one 3/4 full with batter.
5. Return to oven and bake for 20-30 minutes. Cooking times may vary depending on oven, check progress after 15 minutes. As the Yorkshire puddings cook, they will puff up and rise over the tops of the tins.
6. Remove the Yorkshire puddings from the oven as soon as they turn golden brown and serve immediately.

Creamed Corn, Creamed Spinach & Mashed Potatoes

Microwave Oven Instructions

You'll Need: Instant-Read Thermometer

1. Remove the lid and place container in the microwave.
2. Microwave at medium power setting for 45 second intervals until 160° is reached. Stir between intervals to ensure consistent heating.

Stovetop Instructions for Creamed Corn or Creamed Spinach

You'll Need: Sauté Pan, Water and Instant-Read Thermometer

1. Pour prepared corn or spinach into a sauté pan and place over medium-low heat.
2. Add 1 tablespoon of water and cook slowly, stirring regularly to avoid sticking.
3. Continue to cook and stir until 160°, approximately 5-7 minutes.

Stovetop Instructions for Mashed Potatoes

You'll Need: Medium-sized Saucepan, Half and Half, Cream or Milk and Instant-Read Thermometer

1. Place potatoes in a medium-sized saucepan.
2. Add 1-2 tablespoons of half and half, cream or milk to the potatoes.
3. Place over medium-low heat, stirring regularly to avoid sticking.
4. Continue to cook and stir until the potatoes are 160°, approximately 7-10 minutes.