

Serves 4-6

PRIME RIB FAMILY DINNER HEATING INSTRUCTIONS

Serve within 72 hours of pickup.

TIMING TIPS (Be sure to refrigerate until ready to prepare.)

1. Preheat your oven to 350°F. Unwrap prime rib, discard juices, and place fat side up in a shallow roasting pan. Cover the pan tightly with aluminum foil and place in oven.
2. While prime rib is cooking, start stove top sides.
3. Once prime rib is finished, adjust oven temperature to 400° F, transfer sides to oven-safe dishes or bake in the provided foil pans, and begin cooking while prime rib is resting (covered).
4. As your items finish cooking, cover each dish tightly with aluminum foil to retain heat.
5. Warm the sweet yeast rolls last.



Prime Rib*

Preheat non convection oven to 350°F degrees. **REMOVE PRIME RIB FROM PACKAGING.** Discard juices and place into a baking dish fat side up. Wrap the top of the baking dish with aluminum foil tightly sealed onto edge of the baking dish and place baking dish into the oven on middle baking rack. Refer to chart below for cook times specified for covered with foil, then uncovered to achieve desired temperature. Remove from oven and place baking dish onto stove top, wrap top of the baking dish with plastic wrap or foil, and allow to rest for 20 minutes before serving. Unwrap and baste the prime rib with the juices from the bottom of the pan, then serve.

Desired Temp	Covered	Uncovered	Final Cook Temp
Rare	45 min	20-25 min	120° - 130°
Medium Rare	45 min	30-35 min	130° - 135°
Medium	1 hr	40-45 min	135° - 145°
Medium Well	1 hr	50-55 min	145° - 155°
Well Done	1 hr 15 min	1 hr	155° +

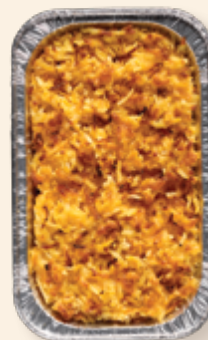
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

OVEN SIDES

Please read before reheating: Keep food refrigerated until ready to reheat. Bake in provided foil pans or place in an oven-safe dish. For food safety, reheat all sides to an internal temperature of 165°F.

Cornbread Dressing

Preheat your oven to 400°F. Place pan into an oven-safe dish or use provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan.



Hashbrown Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan.

Loaded Hashbrown Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan. Remove casserole from oven and spread shredded cheese and bacon pieces evenly across the top. Place dish back into the oven and bake for an additional 5 minutes or until cheese has melted.



Sweet Potato Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in foil pan. Bake dish uncovered for 45–55 minutes. Decrease baking time by 10 minutes if baking in foil pan. Contains pecans.

Mac & Cheese

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in foil pan. Bake dish uncovered for 40–50 minutes. Decrease baking time by 10 minutes if baking in foil pan.



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Fried Cinnamon Apples

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 30–40 minutes. Decrease baking time by 10 minutes if baking in foil pan. Gently stir fried apples before serving.

Broccoli Cheese Casserole

Preheat your oven to 400°F. Place pan in an oven-safe dish or use provided foil pan. Evenly spread the cracker crumb topping on top of the casserole and put into the oven. Bake dish uncovered for 30 minutes. Decrease baking time by 10 minutes if baking in foil pan.



STOVE TOP SIDES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.



Country Green Beans

Pour green beans and seasoning into a medium saucepan. Turn the heat on medium-high. When the green beans begin to simmer, cover with a lid and reduce heat to medium. Cook for 25 minutes, stirring occasionally.

Sweet Whole Baby Carrots

Pour carrots, seasoning and 1.5 cups of water into a medium saucepan. Turn the heat on high and bring to a boil. Cover with a lid and reduce the heat to medium. Cook for 20 minutes.



Roasted Gravy

Pour roasted gravy into a saucepan. Turn the heat to medium-high and bring to a boil, reduce to a simmer, and hold warm. For 1 1/2 cups of roasted gravy, cook for approximately 7 minutes, stirring occasionally.



FINISHING TOUCHES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.

Loaded Mashed Potatoes

Transfer mashed potatoes into a microwave-safe dish. Heat mashed potatoes in the microwave in 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes from the microwave after each cook time to stir. After heating for 12 minutes, whisk the potatoes with a wire whisk for a fluffier texture. Warm bacon pieces in the microwave for 20 seconds, then top mashed potatoes with shredded cheese, bacon and green onions.



Mashed Potatoes

Transfer mashed potatoes into a microwave-safe dish. Heat mashed potatoes in the microwave in 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes after each cook time to stir. After heating for 12 minutes, whisk the potatoes with a wire whisk for a fluffier texture.

Sweet Yeast Rolls

Preheat your oven to 400°F. Remove the plastic overwrap from tray, cover loosely with aluminum foil, and place into the oven in the provided oven-safe pan. Bake at 400°F for 15 minutes.



Au Jus

Pour au jus into a medium saucepan. Turn heat on high and bring to a boil. Reduce to a simmer and cook for approximately 3 minutes, stirring occasionally.

Horseradish Sauce

Keep chilled and serve on the side with your prime rib.



Holiday Berry Tea

Our freshly brewed iced tea bursting with flavors of juicy wild berries and warm holiday spices.



Note: In the case of leftovers, food should be refrigerated as soon as possible.