



PRIME RIB HOLIDAY DINNER Heating / Serving Instructions

*We take special care to bring you delicious, high quality, prepared foods. Proper handling is important to insure your enjoyment. Prepared foods should be kept refrigerated until ready to reheat and serve. **For best results, use of a meat thermometer is suggested.** HAPPY HOLIDAYS!*

BONELESS RIB ROAST

Preheat oven 350 degrees: Place roast in its original foil tray and lid on center rack of oven and heat (approximately 1-1 1/2 hours) or until desired internal temperature is reached. (rare 120 degrees) (medium 130 degrees) (well done 155 degrees)

MASHED POTATOES

Preheat oven 350 degrees: Leave film on container for baking. Pierce film with fork before placing on baking sheet. Bake for approximately 30 minutes.

IN MICROWAVE: Leave film on tray for baking. Pierce film with fork before placing sealed tray in microwave oven. Cook on medium power for 5-7 minutes (rotate every 3 minutes.) continue to cook until heated through.

VEGETABLE MEDLEY

Preheat oven 350 degrees: Leave film on container for baking. Pierce film with fork before placing on baking sheet. Bake for approximately 20-30 minutes.

IN MICROWAVE: Leave film on tray for baking. Pierce film with fork before placing sealed tray in microwave oven. Cook on medium power for 5-7 minutes (rotate every 3 minutes) continue to cook until heated through.

BEEF GRAVY WITH MUSHROOMS

Put gravy in pan and heat gently on top of stove for 3-4 minutes, stirring several times.

IN MICROWAVE: Place in microwave safe container, cover and microwave at medium power 3-4 minutes (GRAVY MAY HAVE A SEPARATED APPEARANCE WHILE COLD. HEATING WILL CORRECT THIS APPEARANCE.)

AU JUS: Put in pan and heat gently on top of stove for 3-4 minutes, stirring several times.

IN MICROWAVE: Place in microwavable container, cover and microwave for 3-4 minutes.

PLEASE NOTE THAT COOKING TIMES AN TEMPERATURES VARY FROM OVEN TO OVEN.

- **PLACE TRAYS ON BAKING SHEETS. DO NOT TOUCH SIDES OF OVEN WITH TRAYS.**
- **PLEASE DO NOT USE TOASTER OVENS.**
- **IF YOUR OVEN IS FULL OF OTHER ITEMS, COOKING TIMES WILL BE LONGER.**