



HEATING INSTRUCTIONS: PRIME RIB MEAL

One hour before heating:

Remove items from refrigerator and place on counter

Prime Rib Heating Times

Internal temperature should be 120° for medium rare

Internal temperature should be 130° for medium

2.75 lbs: Place in a 300-degree preheated oven until desired temp.

5.5 lbs: Place in a 300-degree preheated oven until desired temp.

8 lbs: Place in a 300-degree preheated oven until desired temp.

11 lbs: Place in a 300-degree preheated oven until desired temp.

Allow prime rib to rest for about 15-20 minutes after reheating

Au Jus and Sides Heating Times

Internal temperature should be 140°

Gallon of sides: Pierce the lid with a knife and microwave on high for 6 minutes.

Stir thoroughly and microwave on high for an additional 6 minutes.

1/2 gallon of sides: Pierce the lid with a knife and microwave on high for 4 minutes.

Stir thoroughly and microwave on high for an additional 4 minutes.

Quart of sides: Pierce the lid with a knife and microwave on high for 2 minutes.

Stir thoroughly and microwave on high for an additional 2 minutes.

Au Jus: Pierce the lid with a knife and microwave on high for 1 minute.

Stir thoroughly and microwave on high for an additional 1 minute.

Twice Baked Potato: Place uncovered in a 300-degree preheated oven for 30 minutes