

TIMELINE FOR 6PM DINNER

Replace times with your planned meal time for an easy customizable timeline. Heat sides to at least 165°F before enjoying. Once dishes are heated through, keep covered until mealtime.

4:15pm or _____ (1 hour 45 minutes to dinner)

- Remove mashed potatoes, stuffing, and any additional pre-cooked side dishes from refrigerator to come to room temperature.
- Preheat oven to 350°F.
- Serving an antipasto plate as an appetizer? Bring to room temperature for 30 minutes before serving.
- Set your table.

4:45pm or _____ (1 hour 15 minutes to dinner)

- Remove turkey breast from refrigerator and let sit at room temperature for 30 minutes.
- Remove plastic covers from mashed potatoes and stuffing. Cover with foil and bake for 45-60 minutes, until each dish reaches an internal temperature of 165°F. Make sure to reheat any additional pre-cooked side dishes now too!

5:15pm or _____ (45 minutes to dinner)

- Transfer sliced turkey to a shallow baking dish and add broth or gravy, to prevent the turkey from drying out.
- Cover with foil and bake for 25-35 minutes, until the turkey reaches an internal temperature of 165°F.

5:30pm or _____ (30 minutes to dinner)

- Transfer cranberry orange sauce to small bowl.
- Remove foil from stuffing, to get a light crust on top (optional).

5:45pm or _____ (15 minutes to dinner)

- Once internal temperature has been reached, transfer sliced turkey, mashed potatoes, stuffing and any additional side dishes to their designated serving dishes.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm, transfer to a gravy boat and set on table. Or, transfer gravy to a microwave safe dish and reheat 1 minute at a time, stirring between heating, until warm.
- Having dessert? Pull pumpkin pie from fridge to allow to come to room temperature (30 minutes before serving) or place pies you'd like to serve warm in the oven. Residual heat from warming your turkey should be enough to warm it up.

6:00pm or _____ (dinnertime)

- Enjoy your holiday feast with friends and family!

WHAT YOU WILL NEED

- 1 shallow baking dish for turkey
- 1 small saucepan for gravy
- 1 serving fork or set of tongs for turkey
- 1 serving platter for serving turkey
- 2 serving dishes for mashed potatoes and stuffing
- 2 serving spoons for mashed potatoes and stuffing
- 1 gravy boat or bowl and ladle for gravy
- 1 small bowl for cranberry orange sauce
- Aluminum foil
- Don't forget dishes & serving utensils for any additional side dishes & desserts!

HELPFUL HINTS

- A few days before your feast, set your table with the serving dishes you will use on the big day. Make sure you have enough serving dishes, serving utensils, and space for your feast!

Prime Rib Dinner for 4

TIMELINE FOR 6PM DINNER

Replace times with your planned meal time for an easy customizable timeline. Heat sides to at least 165°F before enjoying. Once dishes are heated through, keep covered until mealtime.

4:30pm or _____ (1 hour 30 minutes to dinner)

- Remove roast, scalloped potatoes, and any additional pre-cooked side dishes (except asparagus) from refrigerator to come to room temperature.
- Preheat oven to 350°F.
- Set your table.
- Serving an antipasto plate as an appetizer? Bring to room temperature for 30 minutes before serving.

4:45pm or _____ (1 hour 15 minutes to dinner)

- Remove roast from packaging. Place in oven in a heat-proof casserole dish and heat for approximately 45-60 minutes or until internal temperature reaches 115°F for rare, or 125°F for medium-rare.
- Check internal temperature halfway through cooking time to avoid overcooking.

5:00pm or _____ (1 hour to dinner)

- Remove plastic covers from scalloped potatoes, cover with foil and bake for 45-60 minutes, until it reaches an internal temperature of 165°. Make sure to reheat any additional pre-cooked side dishes (except asparagus) now too!
- Remove asparagus from refrigerator to bring to room temperature.

5:30pm or _____ (30 minutes to dinner)

- Place popovers on baking sheet and heat for 7-10 minutes.
- Once your rib roast has reached internal temperature, remove from oven and cover tightly with aluminum foil. Let roast rest covered for 10-15 minutes. During this time, the internal temperature should rise another 5-10°F.
- Transfer horseradish cream to a serving bowl.

5:45pm or _____ (15 minutes to dinner)

- Drizzle asparagus with a little olive oil and place on a baking sheet uncovered in oven for 5-6 minutes. Once warmed, transfer to a serving dish and cover to keep warm.
- Once internal temperature has been reached, transfer scalloped potatoes to their designated serving dishes.
- Heat au jus in a small saucepan on the stovetop for 6-7 minutes, stirring frequently. Once warm transfer to a gravy boat or bowl and set on table. Or, transfer au jus to a microwave safe dish and reheat 1 minute at a time, stirring between heating, until warm.
- Slice your prime rib and transfer meat to a serving platter.
- Having dessert? Pull pie or cheesecake from fridge to allow to come to room temperature (30 minutes before serving) or place pies you'd like to serve warm in your oven. Residual heat from warming your prime rib should be enough to warm it up.

6:00pm or _____ (dinnertime)

Enjoy the holidays with friends and family!

WHAT YOU WILL NEED

- 1 oven-proof casserole dish for rib roast
- 1 small saucepan for au jus
- 1 serving fork or set of tongs for rib roast
- 1 serving platter for serving rib roast
- 2 serving dishes for scalloped potatoes and roasted asparagus
- 2 serving utensils for scalloped potatoes and roasted asparagus
- 1 gravy boat or bowl and ladle for au jus
- 1 small bowl for horseradish cream
- Aluminum foil
- Carving knife
- Don't forget dishes & serving utensils for any additional side dishes & desserts!

HELPFUL HINTS

- A few days before your holiday feast, set your table with the serving dishes you will use on the big day. Make sure you have enough serving dishes, serving utensils, and space for your holiday feast!

Main Dishes

Sliced Turkey

*Remove from refrigerator approx.
1 hour before cooking.*

Preheat oven to 350°F. Remove from container and layer in a shallow baking dish. Add broth or gravy to prevent meat from drying out. Cover dish with aluminum foil. Heat until turkey reaches an internal temperature of 165°F, 25-35 minutes depending on amount of meat (time estimate given is based on 3 lb of turkey). Remove slices from dish and transfer to platter.

Fully Cooked Ham

*Remove from refrigerator approx.
1 hour before cooking.*

For the best flavor we recommend serving ham at room temperature. To serve warm, preheat oven to 325°F. Remove clear plastic wrap. Leave ham in gold foil wrap. Place ham in shallow pan flat side down on center rack of oven. Cover bottom of pan with water. Bake the ham approximately 7 minutes per pound until ham is slightly warm.

Oak-Smoked Fully Cooked Boneless Prime Rib Roast

*Remove from refrigerator approx.
30 minutes before cooking.*

Preheat oven to 350°F. Remove roast from packaging. For rare roast place in oven in a heat-proof casserole dish and heat for approximately 20 minutes per lb or until the internal temperature reaches 115°F. We recommend using an internal meat thermometer for reheating. Check the internal temperature halfway through the cooking time to avoid over or undercooking. Remove the roast from the oven and cover tightly with aluminum foil. Let roast rest covered for 10-15 minutes. During this time the internal temperature will rise to about 120°F. For medium-rare, roast to an internal temp of 125°F, then remove from oven and rest the roast until internal temperature reaches approximately 130°F.

Note: *Prime Rib Dinner for 4 comes with 3 lb of Prime Rib.*

Side Dishes

Please allow time for items to come to room temperature before heating (approximately 30 minutes). Before heating, **remove plastic lids from oven-safe containers**. For best results, cover items with foil and place containers on the middle rack of oven to distribute heat evenly. Stir items thoroughly after heating. Multiple items in oven will require longer heating time.

Gravy

Remove from container.

Stovetop Method: Using a saucepan, stir over medium heat for 10-15 minutes.

Microwave method: Place in a microwavable container and re-heat 1 minute at a time, stirring between heating, until desired temperature.

Mashed Potatoes, Scalloped Potatoes, Stuffing & Brussels Sprouts

Preheat oven to 350°F. Heat for 45-60 minutes, or until food reaches desired temperature.

Option: For scalloped potatoes & stuffing, uncover for the last 15 minutes of heating for a light crust on top.

Creamed Kale & Spinach

Stovetop Method: Using a saucepan, stir over medium heat for 20-25 minutes.

Microwave method: Preheat oven to 350°F. Heat creamed kale & spinach in a casserole for 30-40 minutes, or until food reaches desired internal temperature.

Roasted Carrots & French Green Beans

To reheat and serve warm, preheat oven to 350°F. Heat for 30-45 minutes, or until vegetables reach desired temperature.

Roasted Asparagus with lemon & almonds

Best served at room temperature

OR

1. Preheat oven to 350°F.
2. Drizzle with a little olive oil and place on baking sheet uncovered in oven for 5-6 minutes.

Au Jus

Remove from container.

Stovetop Method: Using a saucepan, stir over medium heat for 6-7 minutes.

Microwave method: Place in a microwavable container and re-heat 1 minute at a time, stirring between heating, until desired temperature.

Rolls & Popovers

Preheat oven to 350°F. Arrange rolls in a baking dish close together. Heat for 7-10 minutes depending on preference of crispiness.

Desserts

To serve your pie warm, preheat oven to 350°F. Heat pie for 15-20 minutes. We recommend serving Bûche de Noël, Cake & Cheesecakes at room temperature. Remove from refrigerator 30 minutes before serving.

Cooking Tips

- Always use a meat thermometer to check doneness. Remember items will continue to cook once removed from oven.
- Bring items to room temperature before cooking. Approximately 1 hour before cooking.
- For optimal flavor, season your meat with salt, herbs, and your favorite oil.

Standing Rib Roast

Rib roasts are best when cooked rare to medium rare. (RARE 120-125°F, MEDIUM RARE 125-130°F)

Dry-aged beef is best when cooked rare to medium rare. (RARE 120-125°F, MEDIUM RARE 125-130°F)

Dry-aged beef will cook faster than a traditional roast.

1. Season your roast and place on rack in roasting pan.
2. Set oven temperature to 450°F. Roast meat for 15 minutes (to sear the outside).
3. Reduce heat to 350°F.
4. Continue roasting, checking the meat's internal temperature every 30 minutes.
5. When roast reaches 10°F less than desired internal temperature, remove it from the oven.
6. Cover loosely with foil and allow to rest for at least 20 minutes before carving.

Crown Pork Roast

Pork rib roasts are best when cooked medium-rare. (MEDIUM RARE 145°F)

1. Season your roast and place on rack in roasting pan.
2. Set oven temperature to 375°F.
3. Fill the cavity of the roast with your favorite stuffing.
4. Cover the stuffing and tips of the bones with aluminum foil.
5. Roast for approximately 2 hours, until the internal temp of your roast reaches the desired temperature.
6. 30-45 minutes prior to doneness, remove foil to brown stuffing.
7. Remove roast from oven and loosely tent with foil, allowing meat to rest before serving.

Beef Tenderloin Roast

Beef tenderloin roasts are best when cooked rare to medium rare. (RARE 120-125°F, MEDIUM RARE 125-130°F)

1. Season your roast.
2. Set oven temperature to 475°F.
3. Heat some olive oil in a heavy skillet. Once oil is hot place tenderloin in pan to sear it. Approximately 1-2 minutes per side, browning on all sides.
4. Remove from skillet and place on rack in roasting pan.
5. Place roast in oven, until desired internal temp is reached.
6. Remove roast and loosely tent with aluminum foil, allowing meat to rest before serving.

Turkey

1. Remove the packet of giblets from the cavity of the bird and save them for gravy if you choose. Next, rinse the bird inside and out (optional) and pat dry with paper towels.
2. Tie drumsticks together with string and brush the skin with melted butter or oil and salt the skin.
3. Place the bird on a rack in a roasting pan, and into a preheated 350°F oven.
4. General rule for cooking a turkey is 12-15 minutes per pound, but that can vary across ovens. The turkey is done when the thigh meat reaches an internal temperature of 165°F.
5. Roast until the skin is a light golden color, and then cover the breast loosely with a foil tent to prevent further browning. During the last 45 minutes of baking, remove the foil tent to brown the skin.
6. When the turkey is done, remove from the oven and cover with foil, allowing it to rest for 20 minutes before carving. This allows the juices to redistribute throughout the meat, and makes for easier carving.