

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!