

Prime Rib Dinner for 4

ZUPAN'S
— MARKETS —

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.

4:00pm or _____ (2 hours minutes to dinner)

- Remove roast & scalloped potatoes from refrigerator to come to room temperature.
- Preheat oven to 350°F. If choosing to sear roast, follow instructions on reheating sheet for searing.
- Set your table.

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

- Remove roast from packaging. Place roast on a rack on a baking sheet or in baking dish and heat uncovered for approximately 30-45 minutes or until internal temperature reaches 105°F for rare, or 115°F for medium-rare. Check internal temperature halfway through cooking time to avoid overcooking.
- Remove plastic covers from scalloped potatoes, cover with foil and bake for 60 minutes, until it reaches an internal temperature of 165°F.

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

- Remove carrots from refrigerator to bring to room temperature.

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

- Cover carrots with foil and heat in the oven for 15-20 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.
- Remove foil from scalloped potatoes to allow a light crust to form on top.
- Transfer horseradish cream to a serving bowl.

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

- Spread feta on bottom of serving plate and top with warm carrots. Sprinkle with pistachio crumble.
- 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

- Baking dish or rack & sheet pan 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 & serving utensils for scalloped potatoes and roasted carrots
- 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!

Deluxe Prime Rib Dinner

ZUPAN'S
— MARKETS —

TIMELINE FOR 4PM APPETIZERS & 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.

4:00pm or _____ (2 hours minutes to dinner)

- Remove roast & scalloped potatoes from refrigerator to come to room temperature.
- Preheat oven to 350°F. If choosing to sear roast, follow instructions on reheating sheet for searing.
- Remove foie gras from refrigerator and arrange on plate with crostini and fig jam.
- Remove shrimp tray from refrigerator, transfer to alternate serving platter if you wish and enjoy your appetizers.

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

- Remove roast from packaging. Place roast on a rack on a baking sheet or in baking dish and heat uncovered for approximately 30-45 minutes or until internal temperature reaches 105°F for rare, or 115°F for medium-rare. Check internal temperature halfway through cooking time to avoid overcooking.
- Remove plastic cover from scalloped potatoes, cover with foil and bake for 60 minutes, until it reaches an internal temperature of 165°F.

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

- Remove carrots, mushrooms & Buji butter from refrigerator to allow to come to room temperature.

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

- Cover carrots and mushrooms with foil and heat in the oven for 15-20 minutes.
- Once your rib roast has reached the desired 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.
- Remove foil from scalloped potatoes to allow a light crust to form on top.
- Transfer horseradish cream to a serving bowl.
- Transfer salad to serving bowl & toss with dressing just before placing on table.

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

- Spread feta on bottom of serving plate and top with warm carrots. Sprinkle with pistachio crumble.
- Once internal temperature has been reached, transfer scalloped potatoes and mushrooms to their designated serving dishes.
- Place rolls in a baking dish or sheet pan and warm for 7-10 minutes. Transfer to basket or serving dish for table.
- 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.
- Slice your prime rib and transfer meat to a serving platter.
- Remove bûche de Noël from refrigerator to allow it to come to room temperature.

6:00pm or _____ (dinnertime)

Enjoy the holidays with friends and family!

Turkey Dinner for 4

ZUPAN'S
— MARKETS —

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 and stuffing from refrigerator to come to room temperature.
- Preheat oven to 350°F.
- Serving a cheese 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 and green beans 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.

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

- Remove plastic cover from turkey and add 1 cup broth or gravy to pan, 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)

- Remove plastic cover from green beans, cover with foil and bake for 15-20 minutes, until warmed. Toss once heated to incorporate melted butter.
- 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 & green beans 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 Thanksgiving with friends and family!

WHAT YOU WILL NEED

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

HELPFUL HINTS

- A few days before Thanksgiving, 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!

Turkey Dinner for 8

ZUPAN'S
— MARKETS —

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.

2:00pm or _____ (4 hours)

- Remove fully cooked turkey from refrigerator and let sit at room temperature for 1 hour.
- Preheat oven to 350°F.
- Set your table.

3:00pm or _____ (3 hours)

- Remove wrap from turkey and place in roasting pan. Add 2 cups of liquid (water, broth or white wine) and cover with foil. Bake for approximately 2-2 ½ hours, until internal temperature of turkey reaches 165°F.
- Serving a cheese plate as an appetizer? Bring to room temperature for 30 minutes before serving.

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

- Baste turkey and rotate pan 180°F in the oven. Continue to bake.
- Remove mashed potatoes, stuffing, and green beans from refrigerator and let sit at room temperature.

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

- 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.

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

- Transfer cranberry orange sauce to a small bowl
- During the last 15 minutes of cooking, remove the foil from the turkey and let the skin crisp up.

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

- Once your turkey has reached an internal temperature of 165°F, remove from oven and let sit for 10-15 minutes before carving.
- Remove plastic cover from green beans, cover with foil and bake for 15-20 minutes, until warmed. Toss once heated to incorporate melted butter.

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

- Once internal temperature has been reached, transfer mashed potatoes, stuffing & green beans to their designated serving dishes.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm to transfer to a gravy boat or bowl and set on table.
- Carve your turkey and transfer meat to a serving platter.
- 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 your oven. Residual heat from warming your turkey should be enough to warm it up.

6:00pm or _____ (dinnertime)

Enjoy Thanksgiving with friends and family!

WHAT YOU WILL NEED

- 1 roasting pan for turkey
- 1 small saucepan for gravy
- 1 serving fork or set of tongs for turkey
- 1 serving platter for serving turkey
- 3 serving dishes & utensils for mashed potatoes, stuffing & green beans
- 1 gravy boat or bowl and ladle for gravy
- 1 small bowl & spoon for cranberry orange sauce
- Aluminum foil
- Carving knife
- Don't forget dishes & serving utensils for any additional side dishes & desserts!

HELPFUL HINTS

- A few days before Thanksgiving, 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!
- Check your oven space. Will the turkey, mashed potatoes, stuffing & green beans all fit at once? If not, we recommend heating your turkey first and keeping it warm by leaving the foil on top in a warm place while the sides reheat.

TURKEY DINNER FOR 8