

Happy Holidays

Prime Rib:

- Remove Prime rib from refrigeration 30 minutes prior to cooking to allow meat to come up to room temperature.
- Using provided seasoning, liberally coat prime rib with seasoning on all sides
- Pre heat oven to 475°F
- Place rib into roasting pan with fat side up on top of provided onions, carrots and celery. Do not cover with foil during cooking.
- Place in oven for 5 minutes per Pound at 475°F (Example 4 LB roast = 20 minutes)
- Reduce oven temperature to 325°F and roast for an additional 15 minutes per pound at 325°F (Example 4 LB roast = 60 minutes of cook time, 6LB roast = 1 hr 30 minutes of cook time)
 - To ensure a more even consistently cook product, avoid opening the oven door and letting heat escape.
 - If the exterior of the roast is starting to become too dark, you may cover with aluminum foil and continue cooking
- Remove from oven when desired internal Temperature is reached. If you have an oven probe, we suggest you use it during the cooking process.
 - Rare = 120°F
 - Medium Rare = 130°F
 - Medium = 140°F
 - Medium Well = 150°F
 - Well done = 160°F
- Cover roast with aluminum foil and allow to rest at room temp for 20-30 minutes. While resting turn oven to 400° and cook sides
- After meat has rested, slice into desired thickness and serve.

Au Jus:

- **Option 1:** Add Au Jus into medium saucepan over med/high heat until simmering
- **Option 2:** Transfer to a microwave safe container and heat until a temperature of 165°F is reached

Creamy Horseradish Sauce

- Transfer to a bowl and serve

Red Bliss Garlic Mashed Potato:

- **Option 1:** Top Mashed with provided whipped butter. Heat covered at 400°F for 15 minutes, stir with spoon and heat for additional 10 min. Cooking time will vary depending on depth of baking dish. 2" depth is preferred
- **Option 2:** Transfer to microwave safe container and heat in microwave until internal temp of 165°F is reached, stirring a couple times throughout.

Twice Baked Potato:

- Heat uncovered at 400°F for 20-30 minutes until 165° internal temperature. You can hold warm by tenting with aluminum foil

Maple Mustard Bacon Brussels Sprouts:

- Transfer to a baking pan and heat uncovered at 400°F for 10 minutes, stir with spoon and heat for additional 10 minutes. Cooking time will vary depending on depth of baking dish. 2" depth is preferred
- Microwaving is not recommended for this dish

Roasted Garlic Broccoli:

- Remove raw broccoli from bag and place in bowl.
- Toss with olive oil (1 Tbsp per person), garlic (1 Tbsp per person) and provided salt and pepper (2 tsp per person)
- Turn out on a baking tray, trying to not overlap any pieces.
- Place in a 400° oven for 15-20 minutes depending on desired doneness. Less time will yield a more al dente broccoli

Bread: Heat uncovered for 10- 12 minutes at 400°F



Crab Crusted Salmon

- *This recipe is for a convection oven. Standard oven modifications are within the recipe and will take longer in the oven then convection.*
 - o Preheat oven to 400°.
 - o Rub baking tray with light oil such as olive oil or vegetable oil.
 - o Place salmon portions on baking tray. Season with provided seasoning evenly over each portion. Gently break apart crab and place evenly on top of fish leaving a 1/4" edge around fish. DO NOT FLATTEN DOWN! It is 2 oz per portion.
 - o Place on middle rack in the oven for 15-20 minutes. Remove from oven when desired temperature is reached, and crab has browned. If you are using a standard oven you will want to broil the crab crusted salmon for the last 1-3 minutes. This will provide top down heat finishing off the salmon and browning the crab.
 - Medium Rare = 125°
 - Medium = 135°
 - Med Well = 145°
 - Well Done = 155°
 - o Serve with lemons
 - o If you choose the no crab option, follow all the same steps but do not put the crab on top.

Red Bliss Garlic Mashed Potato:

- o **Option 1:** Top mashed with provided whipped butter. Heat covered at 350°F for 20 minutes, stir with spoon and heat for additional 15 min.
- o **Option 2:** Transfer to microwave safe container and heat in microwave until internal temp of 165°F is reached, stirring a couple times throughout.

Twice Baked Potato:

- o Heat uncovered at 400°F for 20-30 minutes until 165° internal temperature. You can hold warm by tenting with aluminum foil

Mushroom & Onion Brussel sprouts:

- o Transfer to a baking pan and heat uncovered at 400°F for 10 minutes, stir with spoon and heat for additional 10 min.
- o Microwaving is not recommended for this dish

Roasted Garlic Broccoli:

- o Remove raw broccoli from bag and place in bowl.
- o Toss with olive oil (1 Tbsp per person), garlic (1 Tbsp per person) and provided salt and pepper (2 tsp per person)
- o Turn out on a baking tray, trying to not overlap any pieces.
- o Place in a 400* oven for 15-20 minutes depending on desired doneness. Less time will yield a more al dente broccoli.

Bread: Heat uncovered for 10- 12 minutes at 400°F

Spicy Chicken Dip (if purchased)

- o Preheat oven to 400°.
- o Remove plastic lid and place oven ready container in center of oven for 10-15 minutes. The sides of the dip will bubble, cheese will brown, and the internal temp should be 165°. Time depends on ovens-convection vs standard.
- o Remove from oven and place on a serving dish with tortilla chips

