

DECEMBER HOLIDAY *Dinners*



Reheating Instructions

This dinner contains all fresh products and should be served within two days of purchase to guarantee freshness. Keep refrigerated until ready to heat and serve.

PRIME RIB

FULL: Preheat oven to 350°F. Unwrap and let sit for 30 min before cooking. Rewrap in foil. Heat 1 hour 45 minutes to 2 hours to internal temp of 145°F. Remove from oven and let rest for 15 minutes before slicing.*

HALF: Preheat oven to 350°F. Unwrap and let sit for 30 min before cooking. Rewrap in foil. Heat for 45 minutes to 1 hour to internal temperature of 145°F. Remove from oven and let rest for 10 minutes before slicing.*

These instructions cook to medium, or 145°F. For medium rare, reduce heating by 15 minutes, cook to an internal temperature of 125°F. For well done, cook longer to an internal temperature of 165°F. **Open foil over pan so avoid spilling juices.*

MASHED POTATOES

FULL: Remove plastic cover, cover with foil. Cook at 350°F for 65-75 minutes to an internal temperature of 165°F.

HALF: Remove plastic cover, cover with foil. Cook at 350°F for 45-50 minutes to an internal temperature of 165°F.

HONEY GLAZED CARROTS

FULL: Remove plastic cover, cover with foil. Cook at 350°F for 15-20 minutes to an internal temperature of 165°F.

HALF: Remove plastic cover, cover with foil. Cook at 350°F for 10-12 minutes to an internal temperature of 165°F.

HAM

FULL: Add ¾ cup water to pan, cover with foil. Cook at 350°F for 1½ to 2 hours to an internal temperature of 165°F.

HALF: Add ½ cup water to pan, cover with foil. Cook at 350°F for 1 hour to 1½ hours to an internal temperature of 165°F.

SCALLOPED POTATOES

FULL: Remove plastic cover, cook at 350°F for 25-30 minutes to an internal temperature of 165°F.

HALF: Remove plastic cover, cook at 350°F for 12-15 minutes to an internal temperature of 165°F.

Refer to the reheating timeline example on the back side of this page for your meal planning schedule.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Meal Planning Schedule

HEATING INSTRUCTIONS

Heat the oven to 350°F. Using the chart below, fill in the time slots starting on the far right with the time you would like to serve your dinner and, working to the left, fill in each time slot by the quarter hour. Simply follow the guideline on when to place the various meal components in your oven and when they will be ready to remove.

Here is an example of a meal planning schedule. In this case, we plan to serve the meal at 6:45 pm. Put the prime rib in the oven at 4:30 p.m., potatoes at 5:15 p.m., etc. The shaded area indicates time the item is in the oven.

Check item temperatures periodically as consumer ovens vary.

PRIME RIB DINNER #1 *Serves 6-8*

	4:00	4:15	4:30	4:45	5:00	5:15	5:30	5:45	6:00	6:15	6:30	6:45
4.5-5 lbs Prime Rib Au Jus												REST
Mashed Potatoes												REST
Honey Glazed Carrots												REST

 Partial Time or Check Temperature

PRIME RIB DINNER #2 *Serves 3-5*

	4:00	4:15	4:30	4:45	5:00	5:15	5:30	5:45	6:00	6:15	6:30	6:45
2.5-3 lbs Prime Rib Au Jus												REST
Mashed Potatoes												REST
Honey Glazed Carrots												REST

 Partial Time or Check Temperature

HAM DINNER #1 *Serves 8-10*

	4:00	4:15	4:30	4:45	5:00	5:15	5:30	5:45	6:00	6:15	6:30	6:45
6 lbs Spiral Baked Ham												REST
Scalloped Potatoes												REST
Honey Glazed Carrots												REST

 Partial Time or Check Temperature

HAM DINNER #2 *Serves 4-6*

	4:00	4:15	4:30	4:45	5:00	5:15	5:30	5:45	6:00	6:15	6:30	6:45
3 lbs Spiral Baked Ham												REST
Scalloped Potatoes												REST
Honey Glazed Carrots												REST

 Partial Time or Check Temperature