STEP BY STEP REHEATING INSTRUCTIONS
REHEAT ALL ITEMS TO INTERNAL TEMPERATURE OF 165°F

REHEATING NYE HOLIDAY EXPERIENCE

Smoked Prime Rib:

1. Preheat oven to 350°F.
2. Remove prime rib from refrigerator and allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40 °F.
3. Remove any packaging and place prime rib on rack in a roasting pan or create a rack by placing it on a 2"-3" layer of rough chopped carrots, celery, parsnips, onion and/or leeks.
4. Cover with foil and heat for approximately 90 minutes.
5. Remove foil and heat for an additional 30 minutes.
6. Make sure it has reached 165°F internal temperature.
7. Allow prime rib to rest for 15-20 minutes before slicing.

Potatoes Au Gratin:

1. Preheat oven to 350°F.
2. Remove lid from packaging and cover tightly with foil.
3. Bake for 15-20 minutes, covered.
4. Remove foil and bake for an additional 5-10 minutes or until golden brown.

Green Bean With Onions, Red Pepper & Mushrooms:

1. Preheat oven to 350°F.
2. Remove lid from packaging and cover tightly with foil.
3. Bake in oven for 15-20 minutes.

Lobster Risotto:

1. Preheat oven to 350°F.
2. Remove lid from packaging and cover tightly with foil.
3. Bake for 15-20 minutes, covered.
4. Remove foil and bake for an additional 5-10 minutes or until golden brown.

Potato Leek Soup:

1. Pour soup into a saucepan.
2. Bring to a slow boil.
3. Turn down heat and simmer for 3-5 minutes, stirring occasionally.
4. Pour into bowl and garnish with infused leek oil and crispy leeks.
5. To microwave, place in a microwave safe bowl for 2 minutes, stir and continue to cook for an additional 2 minutes.

Mini Crab Cakes:

1. Preheat oven to 350°F.
2. Lightly spread neutral oil on a nonstick baking sheet.
3. Remove all packaging and place crab cakes on baking sheet.
4. Bake for 8-10 minutes.

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