

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

HEATING NYE HOLIDAY EXPERIENCE

Prime Rib (5-7 pounds/ 3-4 ribs):

1. Preheat oven to 350°F.
2. Remove rib from refrigerator and allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40 degrees.
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, onion and/or leeks.
4. Cover with foil and heat for approximately 60-80 minutes (for a 6-7 pound rack) For every additional pound, add 8 minutes cooking time.
5. Cook until the internal temperature reaches 165°F.
6. Allow prime rib to rest for 8-12 minutes before slicing.

Potatoes Au Gratin:

1. Preheat oven to 350°F.
2. Remove all packaging and place potatoes au gratin in a baking dish 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 pan on stove top over medium heat until simmering.

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.

Charcuterie Board, Deviled Eggs with Caviar:

1. Serve immediately after removing from the refrigerator.

Chocolate Truffles:

1. Best served at room temperature.

Heating times are estimates. Actual cook times may vary based on your appliance. Frequently opening the oven door will cause temperature drops and increase the total time needed. Always ensure your items reach an internal temperature of 165°F before enjoying. This recommendation is the minimum safe internal temperature as defined by the USDA and FDA guidelines.