

# Easter Bundle Reheat Instructions

## **Main Course Instructions:**

### **Prime Rib**

Slightly peel back foil lid for venting, leave twine on and heat on top rack for 2 hours. Once hot, carefully remove from oven and allow to rest at room temperature for 15 minutes. Carefully remove foil and cut twine off of rib roast before slicing for service. Complemented with our Au Jus: Heat in a small saucepan over low heat, stirring occasionally until warm (do not allow it to boil).

### **Marinated Double Chop Lamb**

Slightly peel back foil lid for venting, place on top rack for 40 minutes to achieve Medium doneness (135-140 degrees). If desired; add 5 minutes for Medium-well and 10 minutes for Well Done. Once hot, carefully remove from oven and allow to rest at room temperature for 10 minutes. Carefully remove lid before service. Complemented with our Cabernet Demi-Glace or Mint Demi-Glace: Heat in a small saucepan over low heat, stirring occasionally until warm (do not allow to boil).

## **Side Course Instructions:**

**Mash Potatoes**- - Remove lid and stir provided milk into potatoes, replace lid on pan and place onto bottom rack of oven for 30 minutes. Remove lid, stir well, replace lid and bake for another 30 minutes until hot. For Baked Potatoes, keep covered and reheat for 30 mins.

**French Green Beans**- Place pan with lid onto bottom rack of oven and heat for 30 minutes. Remove lid, stir well, replace lid and bake for another 15 minutes until hot. Once hot, carefully remove the lid and add crispy onions on top before serving.

**Creamed Spinach** - Place pan with lid onto bottom rack of oven and heat for 30 minutes. Remove lid, stir well, replace lid and bake for another 30 minutes until hot. Once hot, carefully remove the lid and add crispy onions on top before serving.

**Turmeric Rice** - Place pan with lid onto bottom rack of oven and heat for 30 minutes. Remove lid, stir well, replace lid and bake for another 30 minutes until hot. Once hot, carefully remove lid and stir before serving.

**Mac and Cheese** - Remove lid and stir provided milk into mac and cheese, replace lid on pan and place onto bottom rack of oven for 30 minutes. Remove lid, stir well, replace lid and bake for another 15 minutes until hot

**Pretzel bread**- Remove lid and bake for 10 mins.