



STONEWOOD THANKSGIVING BUNDLES

HEAT & SERVE INSTRUCTIONS (GENEROUSLY SERVES 6-8)

4 LBS	PRIME RIB
3 LBS	GARLIC WHIPPED POTATOES FRENCH
1 LB	GREEN BEANS
1 ½ CUPS	HORSE RADDISH CREAM SAUCE
3 CUPS	ROSEMARY AU JUS
8 EA	DINNER ROLLS

FAMILY STYLE SALAD with DRESSING
6 FRESH BAKED CHOCOLATE CHIP COOKIES

PREHEAT YOUR OVEN TO 325 DEGREES

REMOVE LID FROM WHIPPED POTATO PAN AND WITH A FORK, FLUFF POTATO AND STIR IN MILK . PLACE LID BACK ONTO PAN AND SEAL. IF APPLIES ADD IN THE MILK TO THE MAC AND CHEESE AND RE COVERED

STEP 1

SLIGHTLY PEEL BACK LID ON PRIME RIB AND PLACE ON TOP RACK OF OVEN – HEAT FOR 60 MINUTES BEFORE PROCEEDING ON TO STEP 2

STEP 2

PLACE COVERED WHIPPED POTATOES NEXT TO THE PRIME RIB ON TOP RACK OF OVEN – HEAT FOR 30 MINUTES BEFORE PROCEEDING ONTO STEP 3

STEP 3

PLACE COVERED GREEN BEANS IN BOTTOM RACK / IF APPLIES ADD IN THE COVERED MAC CHEESE PAN OR THE SWEET POTATOES CASSEROLE IN THE OVEN ON THIS STEP – HEAT FOR ADDITIONAL 30 MINUTES BEFORE PROCEEDING TO STEP 4

STEP 4

REMOVE THE LID FROM DINNER ROLLS AND PLACE IN OVEN TO HEAT FOR 5 MINUTES

STEP 5

REMOVE ALL SIDE ITEMS ONCE THEY REACH INTERNAL TEMP 165. CONTINUE TO COOK PRIME RIB LONGER IF THE DESIRED TEMPERATURE IS GREATER TEMPERATURE OF 130 (MEDIUM-RARE) - SEE INSTRUCTIONS BELOW

ALL ITEMS SHOULD BE HEATED THROUGHOUT AND PRIME RIB WILL BE AT A 130 DEGREES MEDIUM-RARE TEMPERATURE

CHEF'S NOTE: ADDITIONAL 15 MINUTES WILL TAKE YOUR PRIME RIB TO NEXT TEMPERATURE (15 ADDITIONAL MINUTES: MEDIUM; 30 ADDITIONAL MINUTES: MEDIUM-WELL; 45 MINUTES ADDITIONAL: WELL, DONE)

PULL ALL ITEMS OUT OF OVEN AND LET PROTEIN REST FOR 15 MINUTES TO SETTLE REMOVE BUTCHER TWINE FROM LOIN