



## Prime Rib Thanksgiving Feast Cooking Instructions

### Prime Rib

- Pre-heat oven to 500 degrees
- Un-wrap Prime Rib and place in the provided pan *Fat Side* up
- Chef tip: any herbs on the bottom of the butcher paper can be sprinkled on the top of the Prime Rib
- Place uncovered Prime Rib in the oven - cook for 5 minutes for each pound
- *Ex. 4-pound piece 4 x 5 minutes = 20-minute cook time*
- Turn the oven off after the cook time is done. **Leave the oven closed for 2 hours.** It is imperative to leave the oven door closed so the Prime Rib can **complete** the cooking process. Releasing any heat will impact the quality of the Prime Rib
- After the 2 hours hold time, remove the Prime Rib from the oven, cover with aluminum foil, and allow to rest for a minimum 15 minutes and no longer than an hour prior to carving

### Au Jus

- Heat in the microwave for 2-3 minutes or until hot (keep lid on)

### Broccoli Cheddar Casserole

- Remove the casserole from refrigeration 1 hour before the cooking process
- Pre-heat oven to 400 degrees
- Place the container with the lid in the oven for approximately 40 minutes
- Or until the internal temperature reaches 155 degrees
- Carefully remove the lid
- Top with cheddar bread crumb mix
- Place the casserole back in oven for 5 minutes (without the lid), the casserole will be brown and melted when done

### Parmesan Mashed Potatoes

- **Option 1 Oven** - Pre-heat oven to 400 degrees
- Remove from refrigerator and place the container with the lid on in the oven for approximately 40 minutes (Parmesan Mashed Potatoes should be at 165 degrees)
- **Option 2 Microwave** - Transfer to a microwavable bowl - Microwave on medium-high until hot or 165 degrees

### Spiced Pecan Green Beans

- Transfer green beans to a microwavable bowl with the butter and pecans
- Heat on medium-high until hot, stirring frequently

### Bread

- Pre-heat the oven to 400 degrees, place the bread on a baking pan and place in the oven for 6-8 minutes. The bread will be golden brown when done

### **Cornbread Dressing**

- Remove dressing from refrigeration one hour before the cooking process
- Pre-heat the oven to 400 degrees
- Place container with lid on in the oven for approximately 50 minutes
- Or until the internal temperature reaches 155 degrees
- Carefully remove the lid and cook for another 5-10 minutes until there is a light brown crust on top of dressing

### **Salted Caramel Sauce**

- Place in microwave for 60 seconds, stir to mix up

### **Cheesecake Plating**

- Place a slice of cheesecake on a plate and top with the warmed salted caramel
- Chef Tip: Top with whipped cream if desired
- Sprinkle with the provided spiced sugared pecans

*Happy  
Thanksgiving!*

