

# Heating Instructions

## Ted's Prime Rib Feast

### Coffee & Herb Crusted Prime Rib

Preheat oven to 250°. While your oven is preheating, remove Prime Rib from the fridge. Place in the oven and cook for 2½ hours or until it reaches your desired internal temp:

- **Rare 120° - 125° F**
- **Medium Rare 125° - 130° F**
- **Medium 130° - 135° F**
- **Medium Well 135° - 140° F**
- **Well 140°+ F**

Remove from oven and let the roast rest for 45 minutes. Increase the oven temperature to 500°. Oven sear until crust has formed, about 20-30 minutes. Slice and enjoy!

### Au Jus

Place au jus in a saucepan and bring to a simmer on medium heat.

### Whipped Potatoes

Preheat oven to 350°. Leave lid on and bake for 20-30 minutes or until heated through.

### Steamed Asparagus

Keep lid on and microwave on high for 2 minutes.

### Honey Butter Rolls

Remove lid and bake at 350° for 5 minutes.

## Entrées

### Broiled Salmon with Apple Sage Compound Butter

Remove lid and place in a 350° oven until the butter has melted and caramelized on top (10-12 minutes).

### Brined & Ready to Bake Turkey

1. Place the turkey, breast side up on a flat rack in a shallow roasting pan (2-2.5 inches deep) on the center rack of the oven. Roast for about 13 minutes per pound (around 2.5 hours) and baste turkey with the pan juices every 45 minutes.
2. When the thermometer reaches 170°F in the deepest part of the breast, remove from oven and let it rest for 15-20 minutes before carving.

### Brown Sugar Glazed Sliced Ham

Remove lid and bake at 350° for 10-15 minutes until heated through.

## SIDES

### Mac & Cheese

Preheat oven to 350°. Remove lid and place pan in oven for 20 minutes.

### Glazed Carrots

Preheat oven to 350°. Leave aluminum lid on and bake for 15-20 minutes or until heated through.

### Oven Roasted Brussels Sprouts

Preheat oven to 350°. Remove the lid and place brussels sprouts in the oven for 10-15 minutes.

## Desserts

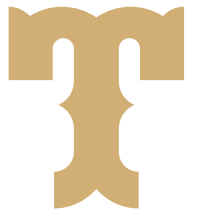
### Pies (optional)

Heat in a 400° oven for 8-10 minutes until warmed through and a little toasty.

### Cinnamon Roll As Big As Your Head

Preheat oven to 325°. Remove lid and allow cinnamon roll to come to room temperature while oven is preheating. Bake for 20 minutes. Once golden brown on top, remove from the oven and allow to cool for 5 minutes. Top with glaze.

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## Breakfast

### **Salmon Toast**

Toast bread in a toaster and serve with salmon and crème fraîche.

### **French Toast Casserole**

Remove lid and bake in a preheated 350° oven for about 25 minutes, or until the top springs back when lightly tapped. Serve with maple syrup.

### **Biscuits & Gravy**

**Biscuits:** Heat biscuits in a 350° oven for 4-6 minutes or until warm.

**Gravy:** Place gravy in a saucepan and heat on medium until it comes to a simmer. Serve with the warmed biscuits.

### **Farmer's Scramble Quiche**

Remove lid and place pan in a 350° oven and cook for 8-10 minutes or until hot.

### **Quiche Lorraine with Ham & Caramalized Onions**

Remove lid and place pan in a 350° oven and cook for 8-10 minutes or until hot.

### **Maple Pork Breakfast Sausage**

Heat in a 350° oven for 4-6 minutes or until warm.

### **Chicken Sausage**

Heat in a 350° oven for 4-6 minutes or until warm.

### **Cheddar Grits**

Remove lid and cover with foil. Place pan in a 350° oven and cook for 10-15 minutes, or until hot, stirring occasionally.

### **Cinnamon Roll As Big As Your Head**

Preheat oven to 325°. Remove lid and allow cinnamon roll to come to room temperature while oven is preheating. Bake for 20 minutes. Once golden brown on top, remove from the oven and allow to cool for 5 minutes. Top with glaze.