

# HEATING INFO



## SMOKED PRIME RIB

Give yourself 1-1.5 hours to complete these reheating instructions. Your prime rib will be smoked to about 120-125° internal temperature for a rare to medium-rare finished product.

**AIR FRYER:** begin 1 hour before serving.

1. Preheat air fryer to high/400°.
2. Place prime rib with herb butter on middle rack of the air fryer and cook on high/400° for 12 minutes, flipping the prime rib halfway through (6min per side).
3. Remove from the air fryer and rest for at least 30 minutes or up to an hour so it can slowly finish coming up to room temperature on the inside. You can use this time to heat up the other sides.
4. 15 minutes before you're ready to carve, reheat your air fryer to high/400°.
5. Baste your prime rib with the drippings/herb butter and return it to the air fryer for 6-8 minutes, flipping the prime rib halfway through.
6. Remove from the air fryer and rest for 10 minutes before slicing. During this time, you can turn the oven off and return your sides to the oven to keep warm.

**STANDARD OVEN:** begin 1.5 hours before serving.

1. Preheat oven to 500°.
2. Place prime rib with herb butter in the oven and roast for 20 minutes.
3. Remove from the oven and rest for at least 30 minutes (up to 60) so it can slowly finish coming up to room temperature on the inside. You can use this time to heat up the other sides.
4. 20 minutes before you're ready to carve, turn oven to broil.
5. Baste the prime rib with the drippings/herb butter. Flip the prime rib in the pan and return it to the oven under the broiler on the closest rack for 8 minutes. Flip right-side-up and broil for another 6-8 minutes or until nice and crusty.
6. Remove from the oven and rest for 10 minutes before slicing. During this time, you can turn the oven off and return your sides to the oven to keep warm.

**AFTER SLICING:** if you would like your prime rib hotter or more well-done, place it in an oven safe serving vessel, baste with a little herb butter, and place under the broiler for a minute or so until it's to your desired temperature. Many famous steakhouses finish their steaks this way.

## JALAPEÑO SAUSAGE LINKS

Remove from bag and warm under broiler for a total of 6-8 minutes flipped halfway through.

## RACK OF SPARE RIBS

1. Remove ribs from vacuum sealed bag and place on baking pan bone side up. Broil on the second shelf down from the broiler for 5-6 minutes or until crispy, bubbling, and browned.
2. Flip ribs and broil the meaty side to allow the glaze to caramelize for 5-6 minutes or until the glaze is bubbling, brown and a little crispy. Allow to rest for 5 minutes before cutting and serving.
3. If you prefer, you can keep the ribs in the vacuum bag and reheat in a pot of hot water for 15 minutes similar to the other meats, but this will result in a slightly different product.

## SLICED TURKEY /BRISKET /HAM

Keep in the vacuum sealed bag and place in a pot of lightly simmering water (180-185°) for 5ish minutes for the 2 lb portions and 10ish minutes for the 4lb portions or until heated through.

## SIDES

### MAC & CHEESE

### CANDIED SWEET POTATOES

### BUTTERMILK SMASHED POTATOES

### MUSHROOM KALE SAGE STUFFING

1. Preheat oven to 400-425°
2. Remove plastic covering from the foil pan.
3. Bake for 20-35 minutes or until heated through and golden brown on top.

### CRISPY BRUSSELS SPROUTS

### GREEN BEAN CASSEROLE

### CUMIN-RUBBED CARROTS

4. Preheat oven to 400-425°
5. Remove plastic covering from the pan.
6. Bake for 15-25 minutes or until heated through and golden brown on top.

### 1 DOZEN CLUSTER SLIDER ROLLS

7. Preheat oven to 400-425°
8. Heat for 3-5 minutes or until warm and golden brown on top.

### 16 OZ HOMESTYLE GRAVY

Heat in a sauce pan on the stove until heated through.

## DESSERT

### PIES (OPTIONAL)

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

