



## REHEAT LIKE A PRO

Please note, all dishes are fully cooked. Unless otherwise noted, reheat all foods until internal temperature reaches **165°F**. Check internal temperature with a cooking thermometer inserted into the thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of temperature, container size, type and quantity of food or other variables. Keep in mind that food continues to cook and increases in temperature once you stop the cooking process.

### **SPITFIRE ROASTED PRIME RIB**

Remove pre-cooked prime rib from refrigerator for 1 hour before cooking to reduce chill, keep covered. During this time, preheat oven to **300°F**. Remove packaging and arrange in a roasting pan with a half cup of water or broth. Discard packaging. Place in the oven for **30-60 minutes** until the desired internal temperature is reached (**125°F** for medium rare, **135°F** for medium). The crust should be browned and crisped. Rest for 10 minutes before carving.

**RISE TIP #1:** Before slicing and serving, Rub exterior prime rib crust with butter (butter not included).

**RISE TIP #2:** We suggest cutting this meat into thin slices (English Style!) and pouring the au jus over the sliced meat before eating.

**RISE TIP #3:** All cook times vary, we highly recommend you check the internal temperatures with a meat thermometer!

### **PRIME RIB PERFECT DONENESS GUIDE**

- Rare = 118°F on thermometer
- Medium Rare = 125°F on thermometer
- Medium = 135°F on thermometer
- Medium Well = 145°F on thermometer
- Well Done = 155°F on thermometer

**For the Au Jus:** Place liquid in a pot and warm before serving.

**For the Creamy Horseradish:** It is to be served cold.

### **HOMEMADE PIE**

Preheat oven to **325°F**. Place on a baking sheet, cover with aluminum foil, and heat for **20–30 minutes** or until warmed (but not hot).

**Note:** All items will be refrigerated upon receipt and should be kept refrigerated until ready to consume. All items will require heating, unless otherwise noted. **Caution:** Dishes and contents will be hot when removed from oven.



## **WHOLE ROTISSERIE CHICKEN**

Preheat oven to **350°F**, typically for 20-25 minutes. Place the whole chicken in an oven-safe dish, add a small amount of chicken broth or water to the bottom to prevent dryness, cover with foil and bake in the preheated oven. Remove the foil for the last few minutes to crisp the skin slightly.

### ***Pro tip:***

**Add moisture:** Always add a bit of liquid like chicken broth or water to the bottom of the pan to keep the chicken moist while reheating

**Cover with foil:** Cover the chicken with foil to trap steam & prevent it from drying out.

## **SIDE DISHES**

### **OVEN (preferred method)**

Preheat oven to **325°F**. Transfer food to an oven-safe baking dish or rimmed baking sheet and cover with aluminum foil, parchment or an oven-safe lid. Heat each side dish for the suggested length of time, or longer if necessary, until heated through. Stir halfway through heating, unless otherwise noted.

***Pro tip: Take all items out of the refrigerator 2 hours prior to reheating***

#### **15 15-20 minutes**

- Jalapeño Cheddar Cornbread (top with butter, not included)
- Green Beans (Drizzle with olive oil)

#### **20 20-30 minutes**

- Candied Yams

### **STOVETOP**

The following items can be cooked on a stovetop at **medium-high heat**.

#### **15 15-20 minutes**

- Creamy Mashed Potatoes (top with butter and green onions)
- Gravy (stirring frequently until simmering and heated through)

### **MICROWAVE**

Gravy: Use a microwave-safe dish. Microwave 2 minutes, then stir and microwave for additional 1–2 minute intervals, until heated through.

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