

EASY-TO-FOLLOW HEATING INSTRUCTIONS TO SAVOR THE MOST OF YOUR CHRISTMAS DINNER

Heating DIRECTIONS

Follow for a warm and flavorful holiday

TIMING TIPS (Be sure to refrigerate until ready to prepare)

- 1. Pre-heat oven to 275 deg Fahrenheit. Begin cooking prime rib in our oven-safe pans for approximately 45 minutes.
- 2. Begin cooking any oven sides in our oven-safe pans 1 hour prior to serving.
- 3. As products finish cooking, cover each dish tightly with aluminum foil to retain the heat
- 4. Warm the Parker House Rolls last



Prime RIB

Preheat oven to 275 deg Fahrenheit. Remove any plastic covering and use the oven-safe pan provided. Cover the pan tightly with aluminum foil and place into the oven. Bake at 275 degrees Fahrenheit for 45 minutes until warm or desired doneness.



House Made AU JUS

In a medium size pot, pour the au jus and bring to temperature over medium heat. Do not bring to a boil. Heat to 165° Fahrenheit





Mashed POTATOES

Place mashed potatoes into a large microwave-safe bowl. Heat for 5 minutes. Carefully remove the bowl from the microwave and stir. Return to the microwave and heat for an additional 5 minutes. Carefully remove the bowl from the microwave and stir. Return to the microwave and heat for 5 final minutes. Heat potatoes to 165° Fahrenheit. After heating, whisk the potatoes for a fluffier texture.

Garden Fresh Asparagus

Preheat oven to 400 deg Fahrenheit. Remove lid and place in the oven using the oven-safe pan provided. Bake at 400 degrees Fahrenheit for 25 minutes.





Creamed CORN

In a medium size skillet, gently reheat the corn on the stovetop over medium-low heat. Continually stir corn until temperature reaches 165 degrees. Remove from heat, cover and serve hot.



Sweet PARKER HOUSE ROLLS

Preheat oven to 400 deg Fahrenheit. Cover loosely with aluminum foil and place into the oven in the provided oven-safe pan. Bake for 5 minutes and then check.





Bread **PUDDING**

Preheat oven to 400 deg Fahrenheit. Remove any plastic covering and use the oven-safe pan provided. Cover the pan tightly with aluminum foil and place into the oven. Bake at 400 degrees Fahrenheit for 15 minutes. Heat until interior temperature reaches 140 degrees Fahrenheit. Empty the bourbon sauce provided evenly over the top of the warmed bread pudding. Cut in squares, serve and enjoy.

Apple COBBLER

Preheat oven to 400 deg Fahrenheit. Cover loosely with aluminum foil and place into the oven in the provided oven-safe pan. Bake for 20 minutes.



