

How to Reheat Prime Rib:

IMPORTANT: Prime Rib should be kept refrigerated until ready to reheat.

CONVENTIONAL OVEN (Recommended)

- Preheat oven to 350°.
- Remove roast from plastic bag.
- To reheat Prime Rib, use the aluminum pan and lid provided. If you no longer have these, place in baking pan and cover tightly with aluminum foil. Place the aluminum pan on a sheet pan and place it in the oven.
- To keep meat moist, add provided Au Jus to pan and recover.
- For Medium Rare Prime Rib: Cook for 1 hour. Remove from oven and serve.
- For Medium Prime Rib: Cook for 1 hour and 20 minutes. Remove from oven and serve.
- For Medium Well Prime Rib: Cook 1 hour and 45 minutes. Remove from oven and serve.
- For Well Done Prime Rib: Cook for 2 hours. Remove from oven and serve.

REHEATING IN MICROWAVE (Reheating in a microwave will impact the product's tenderness.)

- Slice prime rib.
- Place slices of prime rib in a microwave-safe bowl with a lid.
- Add a few tablespoons of Au Jus provided or beef broth.
- Cover the dish and microwave on high until just warmed through, using 30 second intervals.
- Transfer the beef to a serving dish right away so it doesn't continue to cook.

NOTE: The USDA recommends that reheated leftover meat reach an internal temperature of 160 F°. This will produce Prime Rib that is well done.

Reheating Turkey:

IMPORTANT: Turkey should be kept refrigerated until ready to reheat.

- Preheat oven to 325°.
- Remove turkey from plastic bag, place in a pan and cover with aluminum foil.
- Place the pan on a sheet pan and put into a 325°F oven for 1 ½ - 2 hours or until turkey reaches an internal temperature of 165°F.
- To crisp the skin on the roasted turkey, uncover the turkey for the last 15 minutes.

Reheating whole turkey in a microwave is not recommended.

Reheating Whole Ham:

IMPORTANT: Ham should be kept refrigerated until ready to reheat.

- Preheat oven to 350°.
- Remove ham from plastic bag, place in a pan and cover with aluminum foil.
- Place the pan on sheet pan and put into a 325°F oven for 1 ½ - 2 hours or until ham reaches an internal temperature of 165°F.

HAM GLAZE

- Microwave the glaze on high for 30-40 seconds. Brush or spoon the prepared glaze over the ham. Bake for 5-10 minutes.

Reheating whole ham in a microwave is not recommended.

Reheating Side Dishes:

- Keep all side dishes refrigerated until ready to heat.
- NOTE: Do NOT reheat side dishes in conventional oven in plastic take out containers. However, plastic take out containers are microwave safe.
- If reheating in Conventional Oven, place food in ovenproof dish. Always use oven mitts when removing hot food from oven.
- If reheating in Microwave, lids should be loosened. When removing from Microwave, oven mitts are recommended.

SIDE	CONVENTIONAL OVEN (350° preheated oven)	MICROWAVE
Cornbread Stuffing	Cover and heat for 30 minutes.	Heat on high, loosely covered, for 3 minutes. Remove lid and stir. Recover and heat on high for 4 more minutes.
Steamed Vegetables	Reheating in oven not recommended.	Add 1 Tablespoon water, cover loosely and heat on high for 2½ minutes. Stir and serve.
Mashed Potatoes	Cover and heat for 30 minutes.	Heat on high, loosely covered, for 3 minutes. Remove lid and stir. Recover and heat on high for 4 more minutes.
Macaroni & Cheese	Cover and heat for 30 minutes.	Heat on high, loosely covered, for 3 minutes. Remove lid and stir. Recover and heat on high for 4 more minutes.
Sweet Potato Casserole	Cover and heat for 30 minutes. Remove cover, stir and sprinkle with marshmallows.	Heat on high, loosely covered, for 3 minutes. Remove lid and stir. Recover and heat on high for 4 more minutes. Remove cover, stir and sprinkle with marshmallows.
Yeast Rolls	Place rolls on oven safe baking pan. Heat for 5 minutes.	Not recommended.
Gravy	Place in saucepan and heat on top of stove until heated through.	Heat on high, loosely covered, for 2 minutes. Remove, stir, recover loosely and heat on high for 2 more minutes.

Please observe the following guidelines for safe handling of your food:

- Keep hot and cold items separate unless eating immediately.
- Do not leave foods at room temperature for more than 2 hours.
- Refrigerate the food as soon as possible to 40°F or below if not consuming immediately.
- Reheat product to a minimum of 165°F. Due to differences in ovens, always verify temperature of product before removing.
- Discard any remaining food after three days.