

# Happy Holidays!!!

## *Cooking and Re-Heating Instructions for your Holiday Dinner*

**All Appetizers** 350° for 15-20 minutes to heat through

**Prime Rib** 350° for 1.5 to 2 hours. You want to get an internal temperature of 125 °. Allow the roast to rest for 20 minutes, then slice and serve.

**Ham** 325° for 1.5 to 2 hours. You want to get an internal temperature of 140°. Allow the ham to rest for 15 minutes, then slice and serve.

*\*Please note that the ham is fully cooked and can be served cold.*

**Tenderloin** 350° for 30 to 35 minutes. You want to get an internal temperature of 125 °. Allow the roast to rest for 15 minutes, then slice and serve.

**Sauces** For Prime Rib and Ham Sauces: Bring to a boil, stirring often so they don't stick to the pot. \*\*\*The Tenderloin Sauce is served cold.

**Salad** Toss with the dressing and serve.

**Potatoes** For the 350° heated oven, heat for 30- 40 minutes. For the 325° heated oven, heat for 50 minutes.

**Manicotti** For the 350° heated oven, heat for 30 minutes. For the 325° heated oven, heat for 1 hour.

**Green Beans** For the 350° heated oven, heat for 25 minutes . For the 325° heated oven, heat for 30 minutes.

**Thank you and Enjoy!**

**Chef Jeff**

