

REHEATING INSTRUCTIONS

Thaw in refrigerator 2 days prior to reheating. Preheat oven to 350°F. Remove from packaging and place prime rib into oven, cook to desired temperature of 135°–145°F. Refer to meat thermometer for temperature, but it should take about 30 minutes a pound or total of 2.5 hours cook time.

KEEP IN MIND THAT THE PRIME RIB IS COOKED; BE SURE TO WATCH TEMPERATURE SO THE MEAT DOES NOT OVERCOOK.

Once desired temperature is reached, remove from oven and let rest uncovered and uncut for 15 minutes. After resting, slice and enjoy!

125°–130° — RARE · 130°–135° — MEDIUM-RARE

135°–145° — MEDIUM · 145°–155° — MEDIUM-WELL

155° AND UP — WELL-DONE