



LUNDS & BYERLYS
 HOLIDAY TABLE CENTERPIECES

CREATED BY EXECUTIVE CHEF MICHAEL SELBY



**MANHATTAN
 STRIP ROAST**



**NORTH
 COUNTRY
 PRIME RIB
 OF PORK**



**RESERVE AGED
 RIB ROAST**



**ROYAL
 RIB ROAST**



**IMPERIAL
 BEEF
 TENDERLOIN**

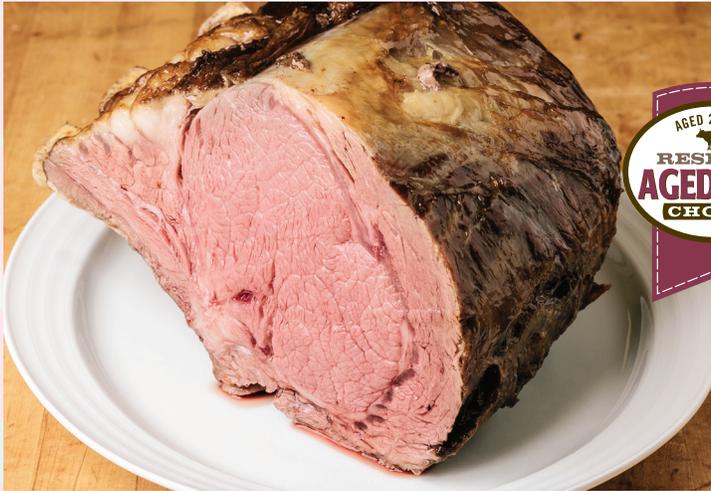


**APPLE CIDER
 BRINED TURKEY
 BREAST**



LIMITED AVAILABILITY
Place your order today in the

L&B RESERVE AGED BEEF® RIB ROAST



Our L&B Reserve Aged Beef® is skillfully aged for a minimum of 28 days to achieve optimum flavor and tenderness. Much as an oak barrel promotes the aging of wine, untreated cedar is used to provide a depth of flavor while accentuating subtle aromas and providing a tenderness that is unmatched. These amazing steaks and roasts are available only at Lunds & Byerlys.

ROYAL RIB ROAST

Our Premium Choice bone-in Royal Rib Roast is the ideal pairing of quality beef and savory herbs and spices. It is wet aged in olive oil and mildly seasoned with hand-picked rosemary, thyme, basil, lavender, fennel, marjoram, oregano, garlic, shallots and a blend of sea salts.



COOKING INSTRUCTIONS FOR ROYAL RIB & RESERVE AGED RIB ROASTS

Place roast fat side up in heavy stainless steel or other thick metal pan at least 2 inches deep. Cook uncovered at 425 F for exactly 12 minutes. Reduce oven temperature to 275 F for remainder of cooking time. Carefully remove roast from oven and baste with ladle or spoon. Cover with foil and allow to rest at room temperature for exactly 20 minutes to maintain natural juices and flavors. Slice roast and drizzle each piece with pan juices.

Approx. 18 lbs. - Serves 15-20

Roast Uncovered, Fat Side Up

- 425 F - 12 min.
- 275 F - 3 hrs. 15 min. for Medium Rare, 4 hrs. for Medium Well

Approx. 9 lbs. - Serves 8-12

Roast Uncovered, Fat Side Up

- 425 F - 12 min.
- 275 F - 3 hrs. for Medium Rare, 3 hrs. 45 min. for Medium Well

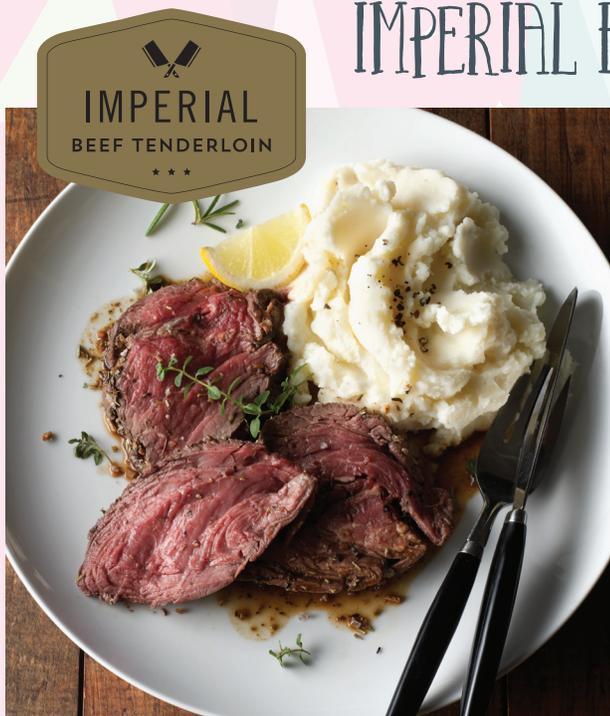
Approx. 5 lbs. - Serves 4-6

Roast Uncovered, Fat Side Up

- 425 F - 12 min.
- 275 F - 2 hrs. 15 min. for Medium Rare, 3 hrs. for Medium Well



IMPERIAL BEEF TENDERLOIN



Our Imperial Beef Tenderloin roasts are made using only premium white beef tenderloins that are hand trimmed and freshly marinated in a rich herb blend of rosemary and thyme. Each tenderloin has been carefully netted and right-sized for ease of preparation. Serves 4 to 6

COOKING INSTRUCTIONS

In a shallow and narrow roasting pan, bake netted roast uncovered at 300 F (non-convection) for approximately 75 minutes. For roasts 3 pounds or larger, bake for 90 minutes. Remove from oven, loosely cover with foil and allow to rest at room temperature for 5 minutes. Using a sharp slicing knife, remove netting and slice roast into ¾-inch thick pieces and serve immediately. Ovens and roast sizes vary. For optimum results, remove roast from oven when internal temperature reaches 135 F to ensure internal temperature reaches 145 F after resting.

MANHATTAN STRIP ROAST

This holiday season spend more time with your guests and less time in the kitchen, thanks to our Premium Choice Manhattan Strip Roast. Slightly smaller than a typical roast, it cooks in about an hour. And it's boneless, so it's easy to slice and serve. The Manhattan Strip Roast is cut from a tender section of beef and lightly marinated with an exclusive combination of olive oil, French sea salt and spices.

COOKING INSTRUCTIONS

Place roast fat side up with netting intact in a heavy stainless steel or other thick metal pan, at least 2 inches deep. Cook uncovered at 475 F for exactly 20 minutes. Reduce oven temperature to 275 F and roast for an additional 30 minutes for medium rare or an additional 60 minutes for medium well (ovens vary). Carefully remove roast from oven and baste with pan juices using a ladle or spoon. Cover with foil and allow to rest at room temperature for exactly 10 minutes to maintain natural juices and flavors. Carefully remove netting with sharp knife or scissors, then slice roast and drizzle each piece with pan juices.



APPLE CIDER BRINED TURKEY BREAST

Go local this holiday season with turkey from family farm favorite Ferndale Market in Cannon Falls. Our succulent all-natural turkey breasts are brined in fresh-pressed apple cider made from Minnesota grown apples. They are then seasoned with herbs, shallots and sea salt resulting in a rich clean flavor and mesmerizing aroma.

- **Two-hour cook time means on the table on time!**
- **“French cut” boneless breast with skin on and drummette attached.**
- **No carving required. Just slice it!** • **Brined in cider from Minnesota apples.**
- **Right sized to allow plenty of oven space for your favorite side dishes.**
- **100% free range on open grass on a local farm means you’re supporting family farming and responsible sourcing in Minnesota.**
- **All natural – no hormones or antibiotics ever!**



COOKING INSTRUCTIONS

Heat oven to 425 F. Lightly rinse turkey in cold water to remove excess brine and herbs. Place in shallow 9” x 13” roasting or baking pan. Bake uncovered for exactly 10 minutes. Reduce oven temperature to 325 F and bake for 1½-2 hours to an internal temperature of 165 F (ovens vary). Remove from oven and drizzle juices from pan over top of turkey. Cover with foil and allow turkey to rest at room temperature for 20 minutes. Slice thinly and enjoy. Serves 7–10.

NORTH COUNTRY PRIME RIB OF PORK

Our North Country Prime Rib of Pork is the ultimate in both flavor and presentation. Each roast has been delicately seasoned with our exclusive blend of spices and shallots with hints of juniper berry. For ease in preparation, all North Country roasts are French cut by hand to support even cooking while maximizing flavor and juiciness. And the bone-in presentation is stunning. Always fresh, never frozen and certified antibiotic-free, this pork cut is locally produced and available only at Lunds & Byerlys.

COOKING INSTRUCTIONS

Place roast fat side up in a stainless steel or other thick metal pan at least 2 inches deep. Cook uncovered at 425 F for exactly 15 minutes. Reduce temperature to 275 F and roast for an additional 60 to 90 minutes (roast sizes and ovens vary). Carefully remove roast from oven and baste with ladle or spoon. Cover with foil and allow to rest at room temperature for 15 minutes. Slice roast into portions by cutting between each bone. Drizzle each piece with pan juices.



SPIRAL SLICED DRY HONEY GLAZED BONE-IN HAMS

Ham the way it is should be, made using a premium old-fashioned smoking process that's been perfected by a fourth generation family-owned smokehouse. They start with fresh hams, then smoke them using all-natural hickory or apple wood for a natural flavor. The hams offer a subtle smoky-sweet flavor finish that's not too salty plus a firm texture that's never dry. They're spiral sliced for easy serving and will be picture perfect for your holiday dinner centerpiece. Bring this classic back to your holiday table.

PREPARATION INSTRUCTIONS

Heat oven to 350 F. Place ham in roasting pan with the cut surface down. Do not cover. Heat in oven for 60-75 minutes. Remove from oven, cover with foil and let rest for 15 minutes. Serve and enjoy!

