



# Prime Rib Dinner Preparation Instructions

Serves 8-10

This dinner contains all fresh products and should be served within two days of purchase to guarantee freshness. Keep refrigerated until ready to heat and serve.



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**Oven temperature: 350 degrees F.**

## PRIME RIB

*Your bone-in prime rib roast is a raw, seasoned rib roast and must be fully cooked prior to serving.*

**Heating instructions: Heat oven to 350 F.**

For optimum product quality, please follow these instructions when preparing your prime rib roast.

1. Remove all packaging. Your prime rib roast has already been fully seasoned with our signature Royal Rib Roast herb and seasoning blend. No further seasoning is necessary.
2. Place roast fat side up (bones down) in a roasting pan supported by a baking sheet.
3. Roast on bottom or center rack according to the following chart. Remove from oven when desired temperature is reached.

Serving Style	Time (approx)	Temperature
Medium-Rare	2.5 – 2.75 hr	138 F
Medium	2.75 – 3 hr	145 F
Medium-Well	3 – 3.5 hr	160 F

4. Let roast rest in pan for 15 minutes prior to carving and serving.

## CARAMELIZED FENNEL AND POTATO AU GRATIN

**Heat oven to 350 F.**

1. Remove plastic lid and cover with foil.
2. Place in oven on center rack and bake for 30 minutes. Remove foil and bake for another 40 minutes or until center is 165 F.
3. Remove from oven and let rest for 5 minutes before serving.

## PARISIAN STYLE CARROTS WITH HONEY BUTTER

**Heat oven to 350 F.**

1. Remove plastic lid and cover with foil.
2. Place in oven on center rack and bake for 30 minutes. Remove foil and stir carrots. Place back in oven for another 30 minutes or until center is 165 F.
3. Remove from oven and let rest for 5 minutes before serving.

## TOSSED SALAD

1. Place lettuce in a large mixing bowl. Pour dressing over top and gently toss until lettuce is coated. If you prefer a lightly dressed salad, use about half of the dressing.
2. Place tossed salad in serving bowl, top with salad topping and serve.

## HORSERADISH SAUCE

Keep refrigerated until ready to serve.

## TEA BUNS

Your fresh rolls are fully baked but may be warmed in the oven.

Remove from bag and place in oven on tray for approximately 5 minutes until warm.

## SIGNATURE YULE LOG

Keep refrigerated. Let stand at room temperature for one hour before serving.

Heat oven to 350 F. Using the chart below, fill in the time slots starting on the far right with the time you would like to serve your dinner and, working to the left, fill in each time slot by the quarter hour. Simply follow the guideline on when to place the various meal components in your oven and when they will be ready to remove.

Please note the start time on the prime rib is dependent on how you like to serve your roast: Medium-Rare, Medium or Medium-Well. Adjust your start time accordingly.



The shaded area indicates time the item is in the oven.

