



### **Prime Rib** (Please allow 1.5 - 2 hours)

- ★ Preheat oven to 325 degrees
- ★ Remove the lid from the aluminum pan, leave in the pan, and place the Prime Rib directly on the middle oven rack.
- ★ Cook for 30 minutes.
- ★ Lower the temperature of the oven to 250 degrees and continue cooking.
- ★ Using a probe thermometer, check the temperature every 10 minutes or until the internal temperature reaches 130 degrees (medium rare).
- ★ Remove from the oven, loosely tent the roast with aluminum foil, and allow to rest for approximately 10 minutes before slicing.

**Total cooking time: Approximately 1 hour and 30 minutes.**

### **Green Beans**

- ★ Transfer green beans to a microwave-safe dish and cover with plastic wrap.
- ★ Heat on high for approximately 3-4 minutes (or until hot), stirring occasionally. Serve hot.

### **Mashed Potatoes**

- ★ Preheat oven to 400 degrees
- ★ Place mashed potatoes in oven proof container with a lid or keep them in the provided foil container with a lid
- ★ Heat until the internal temperature reaches 165 degrees or hot, approximately 18 minutes.
- ★ Fluff with a fork before serving

### **Sourdough Bread**

- ★ Preheat oven to 400 degrees
- ★ Remove uncooked bread from foil and place in the oven. Place bread directly on the middle rack for approximately 10-15 minutes or until golden brown.

### **Artichoke Cheese Dip**

- ★ Preheat oven to 400 degrees
- ★ Remove artichoke cheese dips from black container, but keep them in the tan baking dish. Place artichoke cheese dip on a baking sheet and put in the oven.
- ★ Remove uncooked bread from foil and place it directly on the middle rack in the oven (can be cooked with artichoke dip).
- ★ Cook for approximately 10-15 minutes or until both the bread and the artichoke dip is golden brown.