



## Cooking & Reheating Instructions

### Prime Rib (Raw, Oven-Ready)

1. **Bring to Room Temperature:** Remove from fridge 2–3 hours before cooking.
2. **Preheat Oven:** 450 °F for the first sear stage.
3. **Season:** Generously with salt and pepper (optional garlic or herb rub).
4. **Roast at 450 °F for 20 minutes**, then **reduce to 325 °F** and continue roasting ~15–17 minutes per lb until internal temp reaches: 120 °F (Rare) • 130 °F (Med-Rare) • 140 °F (Med).
5. **Rest 20–30 minutes** before slicing. Tent with foil.
6. Serve with provided **Au Jus and Horseradish Sauce**.

### Turkey (Raw, Oven-Ready)

1. **Preheat Oven:** 325 °F.
2. **Prepare Bird:** Remove from packaging, pat dry, and season inside and out with salt, pepper, and butter or oil.
3. **Roast in a shallow pan:**
  - 12–14 lb Turkey: Roast 3–3½ hours
  - 14–16 lb Turkey: Roast 3½–4 hours
  - 18–20 lb Turkey: Roast 4–4½ hours
4. **Cook to 165 °F** in the breast and 175 °F in the thigh.
5. **Rest 20–30 minutes** before carving.
6. Serve with provided **Gravy and Cranberry Sauce**.

### Sides (Fully Cooked – Reheat Only)

| Item                 | Temp             | Time                 | Notes                           |
|----------------------|------------------|----------------------|---------------------------------|
| Sausage Stuffing     | 350 °F           | 25–30 min            | Keep covered to retain moisture |
| Mashed Potatoes      | 350 °F           | 25–30 min            | Stir halfway through            |
| Candied Yams         | 350 °F           | 25–30 min            | Cover loosely with foil         |
| Green Bean Almondine | 350 °F           | 20–25 min            | Stir gently before serving      |
| Glazed Carrots       | 350 °F           | 20–25 min            | Stir halfway                    |
| Turkey Gravy         | Simmer on stove  | 10–15 min            | Stir occasionally               |
| Au Jus & Horseradish | Room Temp / Warm | —                    | Do not boil                     |
| Pumpkin Pie          | 325 °F           | 10–15 min (optional) | Warm gently before serving      |

**Pro Tip:** All reheating times are approximate — ovens vary. Use a thermometer for best results.

1702 Cordova Road Fort Lauderdale, Fl. 33316 \*\*\*954-500-BEEF (2333)

[www.acutabovebutcher.com](http://www.acutabovebutcher.com)

info@acutabovebutcher.com