

Prime Rib – Instructions

Once you get home, place in fridge.

Take prime rib out of fridge 4 hours before serving so it reaches room temperature.

Put rack in oven at 450 – 475 degrees for 15 – 20 minutes for 1/2 rack, or 25 - 30 minutes for a full rack.

Turkey

Take turkey out of the fridge about 3-4 hours before serving so it gets closer to room temperature. Cover with a foil loosely place in 400 degrees oven for 15 min

Creamed Corn or Spinach:

Take out of fridge 3 hours before serving. In a saucepan over medium heat add fresh milk as needed and stir constantly until bubbles from heat occur (don't let it boil over). Remove from heat and serve

Yorkshire Pudding

Put in Yorkshire Pudding into the oven for 3-4 minutes at 375 degrees in a aluminum pan covered with foil.