



Manhattan Strip Roast Dinner Heating 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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MANHATTAN STRIP ROAST

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

Heating instructions: Heat oven to 475 F.

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

1. Remove all packaging. Your strip rib roast has already been fully seasoned. No further seasoning is necessary.
2. Place roast fat side up with netting intact in a heavy stainless steel or other thick metal pan, at least 2 inches deep.
3. 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).
4. Carefully remove roast from oven and baste with pan juices using a ladle or spoon
5. Cover with foil and allow to rest at room temperature for exactly 10 minutes to maintain natural juices and flavors.
6. Carefully remove netting with sharp knife or scissors, then slice roast and drizzle each piece with pan juices.

CARAMELIZED FENNEL AND POTATOES AU GRATIN

Oven: Heat to 275 F.

1. Remove plastic from tray.
2. Place tray on baking sheet and place in oven. Bake for 50-55 minutes.
3. Carefully remove from oven and transfer to serving dish.

Microwave.

1. Vent plastic on tray.
2. Microwave on high for 3 minutes.
3. Carefully remove from microwave and transfer to serving dish.

PARISIAN STYLE CARROTS WITH HONEY BUTTER

Oven: Heat to 275 F.

1. Remove plastic from tray.
2. Place tray on baking sheet and place in oven. Bake for 50-55 minutes.
3. Carefully remove from oven and transfer to serving dish.

Microwave.

1. Vent plastic on tray.
2. Microwave on high for 3 minutes.
3. Carefully remove from microwave and transfer to serving dish.

BRUSSELS SPROUTS GRATIN

Oven: Heat to 275 F.

1. Remove plastic from tray.
2. Place tray on baking sheet and place in oven. Bake for 50-55 minutes.
3. Carefully remove from oven and transfer to serving dish.

Microwave.

1. Vent plastic on tray.
2. Microwave on high for 3 minutes.
3. Carefully remove from microwave and transfer to serving dish.

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.

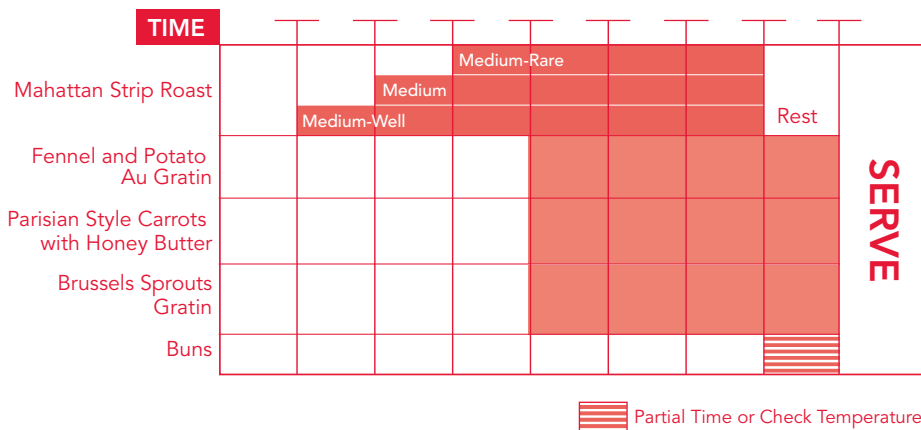


MANHATTAN STRIP ROAST DINNER PREPARATION INSTRUCTIONS

Heat oven to 475 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.

For safety, remember all hot foods should be heated to at least 165 F.

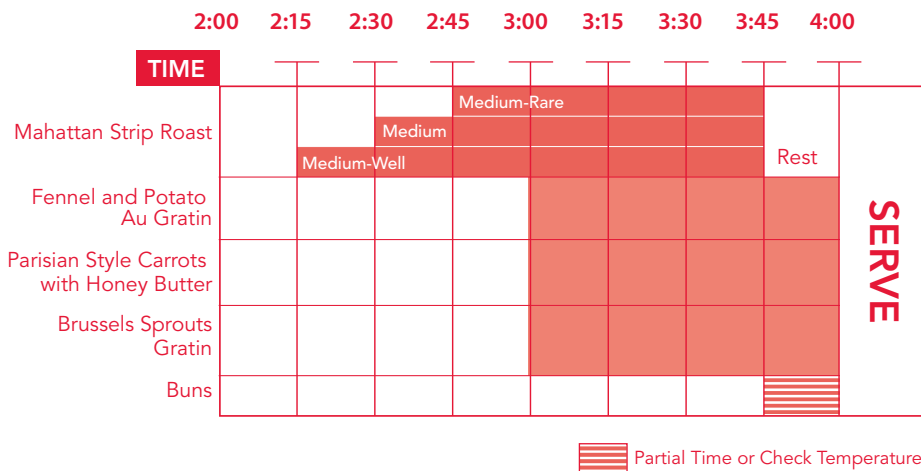
Please note the start time on the strip roast is dependent on how you like to serve your roast: Medium-Rare, Medium or Medium-Well. Adjust your start time accordingly.



Here is one example for a meal planning schedule.

In this case, we plan to serve the meal at 4 p.m. and the prime rib roast **medium**. Put the roast in the oven at 1:00 p.m., potatoes at 2:30 p.m., rolls at 3:45 p.m., etc.

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



Dec. 2023