

PREPARATION METHODS

THAWING: Remove ribs from carton and place on sheet pan in 34-40 degrees F refrigerator. *Leave space between roast for air circulation. Do not remove protective cooking bag. Allow approximately two days for roast to completely thaw.*

HEATING METHOD: Rib roast are cooked to 135 degrees F (rare) internal temperature. Warming to desired serving temperature is all that is required.

Heating Whole Rib Roast: Remove product from bag and netting; save juice. Place on elevated roasting rack; pour ½" of water in pan; keep out of water. Pre-heat oven to 300 degrees F for rare (slow is better). Heat until internal temperature reaches 110-115 degrees F for rare, 120 degrees F for medium rare, 125 degrees F for medium. Approximately 2 ½ to 3 hours.

Microwave, Individual Slices: 1. Pre-slice thawed rib in desired portion size. Wrap each slice individually and hold in refrigerator. 2. When rib order is received, place unwrapped slice on china plate and cover with lettuce leaf or another china plate. Covering helps maintain the color or bloom on the facing. Since microwave ovens vary greatly in wattage, brand and age, testing is required for proper results. At full power, heating time can vary from 1 to 1 ½ minutes. On defrost or lower power, the heating time can run from 3-5 minutes. Thicker slices require more time.

Heating By The Slice: Place individual slice in pan of heated au jus until warmed through, approximately 1-2 minutes.

Steam Table Method: Place whole rib – still in punctured roasting bag on small rack in steam table tray, cover tray with lid and set heat at 145 degrees F for approximately 2 ¼ to 2 ½ hours.

TO PREPARE AU JUS: Capture natural juices from roasting bag and add water (3 parts to 1 part juice). Heat, adjust seasonings to taste, strain and serve over heated rib portion or in cup on the side.

REMEMBER: Each rib roast is fully cooked – over heating will adversely affect quality.

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