

**Heating Instructions – Prime Rib**

**PREHEAT OVEN TO 325 DEGREES. Heat Prime Rib uncovered for 75 minutes and check. Check every 15 minutes after until it reaches the desired temperature.**

**\*Convection ovens will cook at a quicker rate\***

**(Or until internal temperature reaches 118 degrees for Medium Rare and 125 degrees for Medium)**

**(Heating times may vary depending on your oven temperature.)**

**Please call 806.785.9299 with questions between 9am – 3pm on Thanksgiving Day!**