



Herb Crusted Ribeye Christmas Roast  
Horseradish Cream, Au Jus  
Creamy Whipped Potatoes  
Thin Beans  
Salad of Fancy Lettuce with Spiced Pecans, Cranberries,  
Aged Cheddar and Green Goddess Dressing  
Parker House Rolls with Whipped Butter  
Gingerbread Bread Pudding with Cream Cheese Icing

## **Christmas Dinner Kit**

### **Items for the stovetop:**

**Creamy Whipped Potatoes:** *transfer the potatoes to a small sauce pot*

1. Over low to medium heat, heat the potatoes for 5-6 minutes, stirring occasionally until hot throughout. To enhance the potatoes, feel free to add 2 tablespoons of butter and roughly  $\frac{1}{3}$  cup of heavy cream or milk.
2. Transfer the potatoes to a serving dish and dig in.

**Au Jus:** *transfer the au jus to a small sauce pot*

1. Bring to a gentle simmer over medium heat. Transfer to a dish and serve while hot.

### **Items for the oven:**

**For the Herb Crusted Ribeye Roast:**

*Preheat the oven to 500°F*

1. Remove from the bag and transfer to a roasting tray. Rub with the provided herb seasoning.
2. Place the roast in the oven at **500°F** for **15 minutes**.
3. **REDUCE** the oven temperature to **350°F**, and continue to roast until the internal temperature reads 120°F for Medium Rare, or 130°F for Medium. If you do not have a thermometer, roast for about **1 hour** at **350°F**.
4. Allow the roast to rest for about 20 minutes before slicing.

*Reduce the oven to 325°F*

**Thin Beans:** *Do not remove lid* and place in the oven for **15 minutes** until hot throughout.

**Parker House Rolls:** *Remove lid* and place in oven for **5 minutes**.

**Gingerbread Bread Pudding:** *Remove lid* and place in oven for **5 minutes**.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*