



Prime Rib

1. Take the prime rib out of the fridge two hours prior to cooking so it's not so cold (it cooks more evenly when it's at room temperature).
2. Preheat oven to 450.
3. Place prime rib in oven for 15 minutes then drop temp to 275 -300 until internal temperature reaches 125 degrees (medium rare). This will take at least two hours.
4. Remove from oven and let it rest for 45 minutes, lightly covered with foil (do not tightly wrap or it will keep cooking).
5. Lastly a couple more tips:
 - a. The oven will smoke at 450 degrees. Do not open it. This is normal.
 - b. Keep a close watch on the prime rib once it reaches 110 degrees as it will cook very quickly. At that point, check it every 10 minutes. Bon Appetit!

Breakfast Torte Supreme

1. Pull the torte out of the fridge at least 1-1/2 hours before baking to bring it up to room temperature. Open up the foil up so they warm up, but do not dispose of the foil. You will need it again.
2. Preheat the oven to 350 degrees on convection bake.
3. Place the torte on a flat cookie sheet.
4. Close the foil up around the torte.
5. Place in the oven for 1:15 to reheat center to 160 degrees.
6. Please check the temperature after 45 minutes. Every oven is different.
7. Cut it into any size slice you would like, and enjoy!

Bacon-Wrapped Dates

1. Pull out of refrigerator one hour prior to cooking, allowing the dates to reach room temperature. Remove plastic lid.
2. Bake dates for 8-10 min. Watch them closely, as they will burn easily in the sauce, and timing may vary as every oven is different.

Bacon-Wrapped Potatoes

1. Pull out potatoes of refrigerator one hour prior to cooking to allow them to reach room temperature. Remove plastic lid.
2. Preheat oven to 375.
3. Bake for 10 min or until hot. Timing may vary as every oven is different.

Swiss Ham Balls

1. Pull out of refrigerator one hour prior to cooking, allowing Swiss ham balls to reach room temperature. Remove plastic lid.
2. Preheat oven to 375.
3. Cover the pan with foil before placing it in the oven. Bake for 10 minutes or until hot. Watch them closely, they will burn easily in the sauce. Timing may vary as every oven is different.

Au Gratin Potatoes / Au Gratin Potatoes With Ham

1. Pull out of refrigerator two hours prior to cooking to allow the potatoes to reach room temperature.
2. Preheat oven to 350.
3. Cover the pan with foil lid before putting it in the oven Bake 45 minutes, stir and then bake for another 30-45 minutes or until hot. Timing may vary as every oven is different.

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