



ROADHOUSE FEAST INSTRUCTIONS

- For Food Safety always wash hands, thoroughly clean/sanitize your utensils, equipment and work surfaces.
- Upon receipt, safely store all uncooked and fully cooked and chilled proteins, sides and roll dough in the refrigerator until ready to bake. All items will stay fresh in the refrigerator for up to 3 days.
- Recommendation: Use a meat thermometer to track temperatures of all items baking.
- *Heating times may vary due to oven variances. Increase heating time when heating multiple items.

RAW PROTEINS:

PRIME RIB*

Approximate Cook Time: 3 hours

1. Preheat oven to 350°.
2. Place uncovered pan of Prime Rib in the middle rack position of the oven and bake until Prime Rib has reached 100° internal temperature.
3. Reduce oven temperature to 275° and let Prime Rib continue to bake until it reaches 130°-135° internal temperature (for Medium-Rare).
 - 135°-145° Medium
 - 145°-155° Medium Well
 - 155°-165° Well

TURKEY BREAST*

Approximate Cook Time: 2 hours and 45 minutes

1. Preheat oven to 350°.
2. Season Turkey Breast with provided seasoning.
3. Place three cups of water in the pan with the Turkey Breast and cover with aluminum foil.
4. Place covered pan in the middle rack position of the oven and bake for two hours.
5. Remove foil and bake for another 45 minutes until golden brown and the Turkey Breast has reached 165° internal temperature.

PORK CHOPS*

Approximate Cook Time: 30-45 minutes

1. Preheat oven to 350°.
2. Season Pork Chops with provided seasoning.
3. Place covered pan in the middle rack position of the oven and bake for 30-45 minutes until Pork Chops reach 165° internal temperature.
4. Baste with BBQ sauce as desired.

*THIS ITEM IS COOKED TO ORDER. WHETHER DINING OUT OR PREPARING FOOD AT HOME, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PRE-COOKED PROTEINS:

BBQ RIBS*

Approximate Cook Time: 30-45 minutes

1. Preheat oven to 350°.
2. Place covered pan of Ribs in the middle rack position of the oven and bake for 30-45 minutes until they reach 165° internal temperature.
3. Baste with BBQ sauce as desired.

MEATLOAF*

Approximate Cook Time: 30-45 minutes

1. Preheat oven to 350°.
2. Place covered pan of Meatloaf in the middle rack position of the oven and bake for 30-45 minutes until it reaches 165° internal temperature.

BBQ PULLED PORK*

Approximate Cook Time: 30-45 minutes

1. Preheat oven to 350°.
2. Place covered pan of Pulled Pork in the middle rack position of the oven and bake for 30-45 minutes until it reaches 165° internal temperature.
3. Add BBQ sauce and mixed evenly with the Pulled Pork.

MADE-FROM-SCRATCH ROLLS

Keep refrigerated until ready to proof. Place yeast rolls on a non-stick cookie sheet or a cookie sheet lined with parchment paper. Allow rolls to rise at room temperature for 4 to 6 hours or until doubled in size. Bake at 350° on middle oven rack for 8-10 minutes or until golden brown.

HEAT & SERVE SIDE DISHES

Preheat oven to 350°, place pan in the middle rack position of the oven with lid on. Heat for 35-45 minutes or until internal temperature of 165° is reached. Carefully remove pan from oven, remove lid and enjoy!

- Baked and Sweet Potatoes will require additional baking time to reach an internal temperature of 165°.