

MCEWAN CATERING HOLIDAY MAINS

Espresso Crusted Prime Rib

☺☺☺ RE-HEATING GUIDE

Thank you for choosing McEwan Catering! We're thrilled to be part of your holiday celebration and want to ensure your meal is enjoyed at its absolute best.

Important Notes Before Reheating:

- Please bring all food to room temperature before reheating.
- Avoid overcrowding your oven during reheating, as this can lower the temperature and affect cooking times.
- Cooking times may vary depending on your oven. For proteins, we recommend using a meat thermometer to ensure proper doneness.

Espresso Crusted Prime Rib:

1. Preheat oven to **350°F (175°C)**.
2. Reheat meat for **75 minutes**, then **rest for 20 minutes** for medium rare.
 - o **Medium:** add an additional 20 minutes
 - o **Medium Well:** add an additional 20 minutes on top of Medium
 - o **Well Done:** reheat for **1.5 hours more at 300°F (150°C)**
3. Jus: Warm separately on the stovetop in a small saucepan over **low heat**.

Sides:

- **Rainbow Carrots:** 350°F, 25–30 minutes
- **French Beans:** 350°F, 8–10 minutes, or gradually reheat on stovetop in a large frying pan over low heat
- **Whipped Potatoes:** 350°F, 30–35 minutes
- **Yorkshire Pudding:** 350°F, 8–10 minutes

A dark blue background with a light blue grid pattern. The corners are decorated with ornate, light blue scrollwork designs. A semi-transparent dark blue circle is positioned behind the main text.

*Season's
greetings!*

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