

PRODUCT
INSTRUCTIONS

BURGERS[®]
- SMOKEHOUSE -

PRIME RIB ROAST



FULLY COOKED. READY TO HEAT & SERVE.

Refrigerate upon arrival. If not to be used within 28 days, freeze for up to 6 months.

PRIME RIB ROAST

HEATING YOUR PRIME RIB ROAST

Roast is fully cooked and ready to eat. Appliances vary in temperature. Do not overcook.

OVEN METHOD:

1. Thaw roast completely in refrigerator.
2. Preheat oven to 425°F.
3. Remove roast from bag.
4. Place uncovered in an oven-safe pan or dish.
5. Place in preheated oven and heat until internal temperature reaches 120°F. or for approximately 40 minutes.
6. Let rest 2 minutes before serving.

IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.

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