



Prime Rib Dinner with Bacon Broccoli Soup

Ingredients:

2 lbs Pre-Cooked Prime Rib (Rare)
4 each Large pre-Baked Potatoes
2 oz Butter / 8 oz Sour Cream / 3 oz bacon Bits / 2 oz Green Onions
4 each Yorkshire Pudding
8 fl oz Beef Jus
4 oz Horseradish
4 + servings of current Market Vegetable
32 fl oz Bacon Broccoli Soup

Cooking in Your Oven:

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment
2. Pre Heat your oven to 325 degrees F
3. Take Prime Rib roast out of the refrigerator a half hour before putting into the oven
4. Place prime rib on a roasting pan and put in oven for 50 to 60 mins this will give you a medium rare result, if you like it more well done add 15 mins for Medium, add 30 mins for well done
5. If you have an internal meat thermometer, test your roast periodically to obtain your desired doneness.
6. Add the tin foil wrapped baked potatoes in at the same time as the Prime Rib roast, they will take the same time as the roast.
7. Yorkshire Pudding can go into the oven 10 minutes until warm.

Heat up Soup & Jus:

1. In Medium sauce pot, add contents of the soup
2. Heat on low to medium heat, stirring often with preferred wooden spatula / spoon
3. Do Not boil soup rapidly, bring soup to a simmer for 1 minute and a temperature of 165 F
4. Add beef jus to a small pot to small fry pan bring to simmer for 1 minute and u are done.

Vegetables:

Prepare as you like, add what you like:

Or you can make it simple by adding veggies to a frying pan add a little water and on high heat, cover the pan with a lid and steam the veggies for apx 3- 5 minutes, drain off any excess water and butter and season with salt & pepper.

Thank You and Keep Safe!