



# PREPARE THE PERFECT PRIME

## How to Heat & Eat Your Smoked Prime Rib

### To Heat Your Prime Rib in the Oven

Take the chill off the prime rib by allowing it to set at room temperature for a good 1-2 hours prior to heating. If you heat the prime from a cold state, by the time the center gets warm, the rest of the meat will probably overcook. If your roast is gift-wrapped in colored cellophane, be sure to remove the outer cellophane and white bag prior to heating. (You may leave the prime in the clear oven cooking bag.)

Adjust oven rack to lowest position and preheat oven to 225-250°F. Heating at a low temperature will allow for more even heating so that most of the roast will be at the desired finished temperature.

As mentioned, you may leave your roast in the cooking bag provided. Leave any cooking juices in the bag and add a tablespoon of flour. The flour will help prevent the fat in the juices from getting too hot and bursting the bag. Close the bag with the foil seal provided, or cut a half inch strip from the open end of the cooking bag and use it to tie the bag closed (pull tightly but do not knot for ease of opening while checking the temperature and/or basting.) Place the roast in a shallow roasting pan or baking dish to catch any juices that may leak.

You may also place the roast *directly* on a wire rack in a baking dish or roasting pan, without the cooking bag. Position the roast fat side up.

Place the roast in a 225-250°F oven for approximately 10-15 minutes per pound or until the center of the roast reaches an internal temperature of 125°F for rare, 130°F for medium-rare and 145°F for medium as measured with a food thermometer . . . any higher and it's overdone.

When the roast has reached temperature, remove it from the oven. If you used the cooking bag, remove the prime from the bag and cover it with foil. Save the drippings from the bag and pour them into the roasting pan. Let the prime rib rest 20 minutes before slicing. Giving it a rest will allow the meat to relax, the juices to flow and the temperature to even out. This is a good time to make a jus from the drippings of the roast.

Deglaze the roasting pan by pouring in 1/2 cup beef broth and bring it to a boil. After you've scraped off the bottom of your pan and mixed it into the jus, season with salt and pepper. Simple.

Note: Improper heating or overcooking tends to dry out the prime rib. Be sure to monitor the temperature and avoid overheating.

### Love Those Leftovers

Before reheating your leftover prime rib, set the slice(s) out at room temperature for about 15 minutes before warming. Do not heat them from a cold state. Warming the meat in a skillet of au jus is one method. Of course, another alternative is the microwave. The most important tip to warming leftover prime rib, ham, turkey, ribs, chicken or any of our smoked meats in the microwave is to warm the meat on low power, no higher than 30%. This will help prevent them from drying out. For larger quantities, heat your food for a few minutes initially, then 30 seconds at a time, checking between each segment. Be sure to rotate microwaved food for even heating. Allow a minute or two standing time after removing from the microwave.

**[www.parkyssmokehouse.com](http://www.parkyssmokehouse.com)**

2479 N. Lebanon St. • Lebanon, IN 46052

(765)482-1 OINK (1646) • FAX (765)482-1643 • EMAIL [eat@parkyssmokehouse.com](mailto:eat@parkyssmokehouse.com)