

## S&W Holiday Roasts Home Cooking Instructions

### **S&W Rib Roast - 3-Bone** (approx. 10.5 lbs.) & **4-Bone Roasts** (approx. 12 lbs.)

1. Remove Rib Roast from the refrigerator and let come to room temp for up to 2 hours before cooking
2. Preheat oven to 450°F for a conventional oven and 425°F for a convection oven
3. Generously season the rib with salt and pepper
4. Place the roast, rib side down, in a roasting pan and sear at 450°F/425°F oven for 15 minutes
5. After 15 minutes drop the temperature down to 325°F conventional, or 300°F convection
6. Roast for approximately 12 minutes per pound - about 2 - 2<sup>1/2</sup> hours - or until it reaches an internal temperature of 125°F for medium rare. Check the internal temperature by using a meat thermometer inserted into the thickest part of the roast, avoiding the bones
7. Remove from oven, tent with foil and allow the roast to rest for 15-20 minutes. The temperature will rise approximately 5°F during the rest time and even higher, the longer it rests

### **S&W Whole Tenderloin Roast** (approx. 4 lbs.)

1. Preheat oven to 350°F for a conventional oven and 325°F for a convection oven
2. Season roast generously with salt and pepper
3. Heat 1 tablespoon of oil in a large pan (cast iron works best for this application) and sear until golden brown on all sides - roughly 2 minutes per side
4. Roast for approximately 12 minutes per pound - approximately 48 minutes - or until it reaches an internal temperature of 125°F for medium rare. Check the internal temperature by using a meat thermometer inserted into the thickest part of the roast
5. Remove from oven, tent with foil and allow roast to rest for 10-15 minutes. This time will allow for carryover cooking for an internal temp of 130°

### **S&W Complete Holiday Meal**

1. Prepare your roast according to the above instructions. When roast is approximately 25 minutes from the finish time, start to prepare the sides by placing them in the oven uncovered
2. **Crispy Yukon Gold Potatoes** - melt garlic butter while the potatoes are cooking. Once removed pour hot garlic butter over the potatoes and toss so all potatoes are coated
3. **Roasted Beets & Butternut Squash** -after removing the Roasted Beets & Butternut Squash from the oven garnish with feta cheese and crispy shallots
4. **Au Jus** (w/Rib Roast) or **Demi-glace** (w/Tenderloin) - warm in a small pot on very low heat at the same time as the sides go in the oven
5. Heat **Dinner Rolls**, if desired, by placing in warm oven 5 mins prior to dinner being served
6. **Horseradish cream sauce** (w/Tenderloin) - serve cold
7. Remove **NY Cheesecake** from fridge when dinner is served, to take off the chill. Serve with Raspberry sauce and strawberries on the side or cut, plate and garnish, individually, for your guests