



Cooking Instructions for Pre-cooked Prime Rib

1. Thaw ribeye.
2. Preheat your heat source to medium high.
3. Reheat to the desired "doneness" using the chart below.

	Interior color	Internal Temp.*	Surface Appearance
Rare	Red	120 degrees F.	Beads of red juices begin to form on surface
Medium Rare	Red	130 - 140 F.	Red juices form on surface
Medium	Pink	140 - 150 F.	Pink juices on surface
Medium Well	Mostly brown Slightly pink	160 F.	Brown and pink juices on surface
Well	Brown	170 F.	Juice, if present will be Brown

* Internal temperature as measured with a quick read kitchen thermometer.