



9945 Jones Bridge Road, Suite 303

Johns Creek, GA 30022

678-336-9196

www.asculinaryconcepts.com

Heating/Cooking Instructions

Please follow these directions to heat your meal correctly.

Remove all items from refrigeration 45 – 60 minutes prior to heating.

Preheat oven to 375 degrees. Leave lids on while heating, unless directed.

Prime Rib Roast

PLEASE NOTE: This is the only item we do NOT recommend cooking at 375F

Preheat your oven to 325F

Your Rib is encrusted in herb butter

Place the pan with the Roast in a pre-heated oven UNWRAPPED and cook for 2 hours

(after the first 1 ½ hours, check temperature if you are looking for a rare roast)

*****Please be aware, TEMPERATURES for all ovens VARY*****

Pull at 125F internal temperature for medium rare

Pull at 135F internal temperature for medium

Pull at 155F internal temperature for Well Done

Pull at over 165F internal temperature for dried out and tough waste of meat

After Pulling your meat out of the oven, lightly tent the pan with foil and let the meat rest, at this point put your oven up to 375 for your other items

Sliced Smoked Ham

In a pre-heated 375F degree oven

30-40 minutes – Cook to an internal temperature of 165F

Tenderloin

In a pre-heated 375F degree oven

Cook for 40-55 minutes depending on your oven and desired temperature of meat, after first 20 minutes pull the lid off.

Pull at 125F internal temperature for medium rare

Pull at 135F internal temperature for medium

Pull at 155F internal temperature for Well Done

After Pulling your meat out of the oven, lightly tent the pan with foil and let the meat rest for 10-15 minutes before slicing.

For Mushroom sauce – warm on stove

Chimichurri serve room temp

Caprese stuffed Chicken breast

In a pre-heated 375F degree oven

35-45 minutes – Cook to an internal temperature of 165F

Crabmeat Stuffed Salmon

In a pre-heated 375F degree oven

20-30 minutes – Cook to an internal temperature of 145F – for Medium, desired temperature is up to individual.

(Crabmeat does NOT contain raw egg)

Leg of Lamb

In a pre-heated 375F degree oven

40-55 minutes – Cook to an internal temperature of 145F – for Medium, desired temperature is up to individual.



VEGETABLES & SIDE DISHES

These items should be heated for 20 - 30 minutes in a 375° oven. (Stir halfway through cooking time.)

Snap Peas & Carrots	Green Beans	Grilled Asparagus
Cous Cous	Roasted Broccoli, Cauliflower & Onion	Roasted Vegetables

These items should be heated for 30- 40 minutes in a 375° oven. (Stir halfway through cooking time.)

Macaroni & Cheese	
Mashed Potato	Quinoa Risotto

Safe food temperature for **Chicken and Ham** is 165 degrees internal temperature.

Safe food temperature for **all the side dishes** is 165 degrees.

Personal preference may dictate more or less cooking time.

A kitchen thermometer is an important tool in every kitchen. If you do not own one, we have them available for purchase for \$16. Please let us know if you would like one added to your order.

Thank you for including us in your Holiday meal!
Chef Andrew, Sue and the A&S Culinary Concepts staff