



The following cooking chart is only to be used as a guide for estimating cooking time. Your most important tool for knowing when your prime rib is done to perfection is with a good quality meat thermometer. The time to start monitoring the internal temperature of your prime rib is at least 45 minutes before you expect it to be done.

You must insert the thermometer each time you check the temperature because instant read thermometers cannot remain in the meat while cooking. Also, make sure your thermometer probe is not touching bone or resting in fat. It should be in the thickest part of meat.

TRAEGER GRILLS RECIPE FOR PRIME RIB:

Coat the roast with Prime Rib rub. Wrap in plastic and let sit in the refrigerator for 24 hours.

Start grill on Smoke with lid open until fire is established (4- 5 minutes). Increase temperature to 375 and preheat, lid closed, for 10 to 15 minutes. Place Prime Rib, fat side up, on grill grate. Switch setting to 300. Close lid and cook 3 - 4 hours or until done for your taste. Internal meat temperature will read 130For rare, 145For medium and 160For well done.

Remove from grill, let rest under foil for 15 minutes before carving and serving

PRIME RIB CHARTS

Prime Rib Doneness Chart		
Rare	120 to 125 degrees F	center is bright red, pinkish toward the exterior portion
Medium Rare	130 to 135 degrees F	center is very pink, slightly brown toward the exterior portion
Medium	140 to 145 degrees F	center is light pink, outer portion is brown
Medium Well	150 to 155 degrees F	not pink
Well Done	160 degrees F and above	steak is uniformly brown throughout

	Approximate Weight	Oven Temperature	Total Estimated Time Only	Meat Thermometer Reading (Rare)
2 ribs	4 to 5 pounds	450 deg/325 deg F	60 to 70 minutes	120 degrees F
3 ribs	7 to 8.5 pounds	450 deg/325 deg F	1 1/2 to 1 3/4 hours	120 degrees F
4 ribs	9 to 10.5 pounds	450 deg/325 deg F	1 3/4 to 2 1/4 hours	120 degrees F
5 ribs	11 to 13.5 pounds	450 deg/325 deg F	2 1/4 to 2 3/4 hours	120 degrees F
6 ribs	14 to 16 pounds	450 deg/325 deg F	3 to 3 1/4 hours	120 degrees F
7 ribs	16 to 18.5 pounds	450 deg/325 deg F	3 1/4 to 4 hours	120 degrees F

“Thank you for allowing Redmond Smokehouse to be a part of your Holiday Meal ~Enjoy”



HOLIDAY MEAL GUIDE

Step By Step Directions to Prepare Your Holiday Meat!



HOLIDAY MEAL GUIDE
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Smoked Turkey

Cooking/ Safe Handling Instructions:

Keep refrigerated or frozen. Thaw in refrigerator.

Preheat oven to 325 degrees F. The higher the temperature may dry the meat as it heats.

Unwrap the turkey from packaging.

Heat in oven safe baking dish.

Optional add 1 cup of water or apple juice to keep moist, baste with pan juice.

Tent cover with foil

Bake 10-12lb takes approximately 1-1 ½ hrs

12-14lb approximately 1 ½ hrs - 2 hrs

These product was prepared from inspected and passed meat. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For you Protection, Follow Safe Handling Instructions.

Redmond Smokehouse Cranberry

Walnut Sausage Stuffing

1 pound Redmond Smokehouse Cranberry Walnut

Sausage or Sage Sausage

4 ounces (1/2 cup) Butter

2 cups chopped onion

1 ½ to 2 cups chopped celery

10 cups cubed French bread or White bread

1 tablespoon poultry seasoning

1 tablespoon finely chopped fresh sage or 1

teaspoon dried leaf sage, crumbled

2 tablespoons finely chopped fresh parsley

1 teaspoon salt

Dash freshly ground black pepper

1 ½ to 1 ¾ cups chicken broth

Cook Time: 45 min Serves 10-12

Lightly butter a 9-13inch baking dish. Heat oven to 350 degrees. In a large skillet over medium heat,

cook the sausage, breaking up and stirring

frequently, until sausage is no longer pink. Remove to paper towels to drain. Wipe out the skillet and melt butter over medium-low heat. Add the onion and celery and cook, stirring until the vegetables are softened, about 5 to 7 minutes. In a large mixing

bowl toss bread cubes with the herbs and

seasonings. Add the vegetables with the butter and the drained sausage. Stir in chicken broth until well

moistened, but not mushy. Pack gently into the

prepared baking dish and cover with foil. Bake 25 minutes. Remove foil and broil for about 3-4

minutes until browned on top.

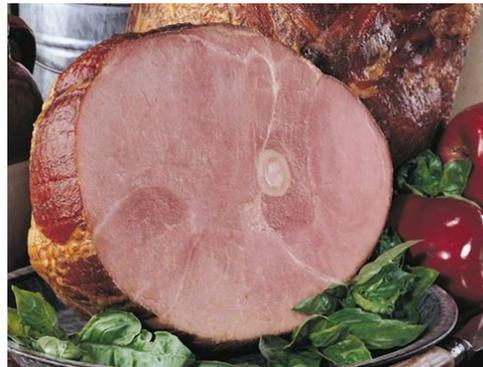
“Basic Old Fashion Ham Glaze Recipe”:

¾ c. Light Brown Sugar

2 T. Yellow Mustard

Mix and add enough juice from a 20-ounce can of pineapple rings to produce a thick glaze.

(Recipe from Paula Deen c/o)



OLD FASHION SMOKED HAM INSTRUCTIONS

Thank you for purchasing a Redmond Smokehouse Old Fashion Smoked Ham. The product you purchased is fully cooked. All you have to do is get the product back to serving temperature.

Keep refrigerated or frozen. Thaw in refrigerator.

Preheat oven to 325 degrees F. The higher the temperature may dry the meat as it heats.

Unwrap the ham from packaging.

Tent cover with foil

Bake 15-18 min per pound

Until the ham reaches serving temperature of 140 degrees F.

