NUTRITIONAL FACTS

RASTELLI RESERVE

4-lb. Black Angus Prime Rib Roast

Preparation Instructions: When ready to prepare, remove roast and butters from freezer and place in refrigerator for at least (2) days prior to cooking to ensure it is fully defrosted. Remove Garlic and Herb Butters and Rib Roast from refrigerator one hour before cooking and let warm up to room temperature.

OVEN: Preheat oven to 500°F. Remove Roast from packaging and pat dry with paper towels. Place your Rib Roast into roasting pan with rack. Evenly spread Herb butter over entire top of Rib Roast until completely covered. (Feel free to butter the sides as well for extra flavor). Season as desired with Rastelli's Signature Seasoning.

Place buttered Roast into the preheated oven. For the 4-lb. Roast, cook for 30 minutes at 500°F then turn off the oven place oven hanger on oven.

WHEN YOU TURN OFF THE OVEN DO NOT OPEN DOOR – PLACE OVEN HANGER CARD ON OVEN DOOR. Let Roast cook in closed oven, that is off, for 2 hours to reach 135F- 140F (medium rare) or up to 2 hours for more well done.

Nutrition Facts

Serving Size: 4 oz (113g)
Servings Per Container: 16

Amount Per Serving

Calories 420	Calories from Fat 340
	% Daily Value*
Total Fat 38g	**58%**
Saturated Fat 16g	**80%**
Trans Fat 1g	
Cholesterol 85mg	**28%**
Sodium 280mg	**12%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 18g	

Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 10%

* Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Beef.

NUTRITIONAL FACTS

RASTELLI RESERVE

6-lb. Black Angus Prime Rib Roast

Preparation Instructions: When ready to prepare, remove roast and butters from freezer and place in refrigerator for at least (2) days prior to cooking to ensure it is fully defrosted. Remove Garlic and Herb Butters and Rib Roast from refrigerator one hour before cooking and let warm up to room temperature.

OVEN: Preheat oven to 500°F. Remove Roast from packaging and pat dry with paper towels. Place your Rib Roast into roasting pan with rack. Evenly spread Herb butter over entire top of Rib Roast until completely covered. (Feel free to butter the sides as well for extra flavor). Season as desired with Rastelli's Signature Seasoning.

Place buttered Roast into the preheated oven. For the 6-lb. Roast, cook for 50 minutes at 500°F then turn off the oven place oven hanger on oven.

WHEN YOU TURN OFF THE OVEN DO NOT OPEN DOOR – PLACE OVEN HANGER CARD ON OVEN DOOR. Let Roast cook in closed oven, that is off, for 2 hours to reach 135F- 140F (medium rare) or up to 2 hours for more well done.

Nutrition Facts

Serving Size: 4 oz (113g)
Servings Per Container: 24

Amount Per Serving	
Calories 420	Calories from Fat 340
	% Daily Value*
Total Fat 38g	**58%**
Saturated Fat 16g	**80%**
Trans Fat 1g	
Cholesterol 85mg	**28%**
Sodium 280mg	**12%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 18g	
Vitamin A 0% •	Vitamin C 0%
Calcium 0% •	Iron 10%

* Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Beef.

NUTRITIONAL FACTS

RASTELLI RESERVE

3.5 oz. Roasted Garlic Herb Butter

Ingredients: Pasteurized Cream, Roasted Garlic (Garlic, Citric Acid), Parsley, Basil, Oregano, Chives, Onion Salt, Garlic Salt, Black Pepper.

Contains: Milk.

Nutrition Facts Serving Size 1 TBSP (14g), Servings Per Container 7, Amount Per Serving: **Calories** 90, Calories from Fat 80, **Total Fat** 9g (14% DV), Saturated Fat 5g (25% DV), Trans Fat 0g, **Cholesterol** 30mg (10% DV), **Sodium** 60mg (3% DV), **Potassium** 10mg (0% DV), **Total Carbohydrate** 1g (0% DV), Dietary Fiber 0g (0% DV), Sugars 0g, **Protein** 0g, Vitamin A (8% DV), Vitamin C (2% DV), Calcium (2% DV), Iron (2% DV), Vitamin D (0% DV). Percent Daily Values (DV) are based on a 2,000 calorie diet.