

# **HOLIDAY ROAST THAWING INSTRUCTIONS**

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The quality of this premium roast will not be diminished when thawed correctly please follow the directions below carefully.

1. Do not thaw on counter or in water. This will lead to a subpar process and a much higher loss.
2. Keep roast wrapped in butcher paper. Absorbent pads are included inside to wick up most of the moisture.
3. Place frozen roast on a plate, or in a container, to catch any juices that may leak.
4. Allow your frozen roast to thaw in the refrigerator for the following amount of time:

**TENDERLOINS**

2-3 Days

**HALF RIB ROAST**

3-4 Days

**WHOLE RIB ROAST**

4-5 Days