



Prime Rib
\$62.15



Wedge Salad
\$12.90



Potatoes Au Gratin
\$10.51



Buttermilk Cornbread
\$2.26



Panna Cotta
\$8.20

DESSERT

Estimated Total: \$96.02

Produce:

Cherry Tomatoes (1 1/2 cup)
Fresh Rosemary (2 tsp)
Fresh Thyme (1 tsp)
Garlic Cloves (10)
Iceberg Lettuce (1 head)
Red Onion (1/2 cup)
Russet Potatoes (6 medium)
Berry Sauce (optional for serving)
Optional For Serving: Berries, Mangos,
Peaches, Pineapple, Cherries

Protein:

Beef Prime Rib (5 lb)
Bacon (8 slices)

Bread & Grains:

Cornmeal (1 cup)

Pantry:

All-Purpose Flour (1 cup + 6 Tbsp)
Baking Soda (1/2 tsp)
Caramel Sauce (optional for serving)
Cocoa Powder (optional for serving)
Granulated Sugar (3/4 cup)
Granola (optional for serving)
Horseradish (optional for serving)
Lemon Curd (optional for serving)
Light Brown Sugar (1/4 cup)
Mayonnaise (1/2 cup)
Olive Oil (1/4 cup)
Packet Unflavored Gelatin (1)
Pecans (optional for serving)
Pistachios or Walnuts (optional for serving)
Red Wine Vinegar (3 tsp)
Vanilla Extract (1 tsp)
Worcestershire Sauce (1/2 tsp)

Seasonings:

Dried Onion Flakes
Garlic Salt
Sea Salt
Freshly Ground Pepper

Refrigerated:

Blue Cheese (4 oz)
Butter (1/2 cup + 6 Tbsp)
Buttermilk (1 cup + 3 Tbsp)
Eggs (2)
Sharp Cheddar Cheese (3 cups, grated)
Heavy Whipping Cream (1 cup)
Milk (2 cups)
Plain Greek Yogurt (1 2/3 cup)
Sour Cream (1 cup)
Whipping Cream (2 cups)

Want to swap out a recipe or add a side? Add this meal plan to your collection! **Register** for a free account or **login** to get started!