

Prime Rib Roasts in the Desert – Pot Luck Style

It's a tradition. Ray and Leslie Thomas will prepare their famous Prime Rib Roasts for one of the evening food gatherings, See Calendar for the day/date. The dinner will be potluck style.

We have the facilities to cook for 150 people.

Please send your Prime Rib sign-up email now to duckmanr@att.net with your answers to the following questions.

Copy the following and paste it in your email with your answers.

- 1 - Your name?
- 2 - How many orders?
- 3 – Each order cooked - # rare, # medium, # more well done?

This is a sit-down dinner, little hard to eat prime rib standing up, so everyone should bring a chair and table if possible. Bring your own napkins, plates, utensils, and drinks. Pair up with a neighbor or two and bring one table.

The roasts are usually cooked medium rare to medium with the few end cuts more well done. Ray needs to know your preference of how you would like the Prime Rib cooked. He can do a roast more on the well-done side. We don't have a grill to cook them any further.

Prime rib roasts are very expensive. Ray is able to purchase the roasts for less than retail cost. A \$10.00 to \$15.00 fee {determined at Q) depending on the price of Prime Rib.

Ray & Leslie will be very busy preparing the meal. It will be very helpful if people pay before the dinner day/date! Please pay Ray & Leslie at their coach upon arriving at Q.

Ray & Leslie will be furnishing the Prime Rib, Bread, Au Jus and Horseradish Sauce. Ray will assign you (via email) a side dish, salad or dessert after you've emailed Ray with your sign-up choices.

Everyone, please remember to bring your side dish assignment to the dinner. Did we say we like to eat?

Ray will set up a carving station and serve people as they come through the line. Talk about service in the desert!



