

6 pm - Eat

5:30 - Tomatoes In (oven 2)
w/ Potatoes

5:20 - Beef out / Popovers In (Oven 1)

5:15 - Sauces done

✓ 4:55 - Beef in (Oven 1)

✓ 4:30 - Potatoes In (Oven 2) @ 4:47

✓ 4:30 - Start cooking Gorgonzola

✓ 4:30 - Start Wine Sauce

✓ 4:15 - Cut Potatoes

✓ 4:15 - Bake Palmiers (Oven 2)

✓ 4 - Brussel Sprouts

4 - Dip

✓ 2:30-3 - Make Palmiers

Brussels - 450° 20 mins.

Potatoes - 400° 1 hour plus

Tomatoes - 400° 15-20 mins.

Filet - 500° 25 mins.

Popovers - 450° then 350° - 35 mins