

Christmas Butcher Cooking

Instructions:

CROWN ROAST OF LAMB

Bring Roast to Room Temperature

Preheat Oven to 350 Degrees

Place on baking sheet & roast @ 350' for approximately

45 min. to 1 hour or until Internal Temp.=125-130 degrees

(Medium Rare)

Let Roast Set for Ten Minutes before Carving

CROWN ROAST OF PORK

Bring Roast to Room Temperature

Preheat Oven to 350 Degrees

Place on baking sheet & roast @ 350' for approximately

2 ½ hours or until Internal Temp.=150 degrees

Let Roast Set for Ten Minutes before Carving

BONELESS TURKEY ROAST

Bring Roast to Room Temperature (Takes About an Hour)

Preheat Oven to 350 Degrees

Cook at 350 degrees for approximately :

3-5 lb. Breast is about 1.5 Hours – 1.75 Hours

6-7 lb. Breast is about 20 minutes per pound

8 lb. Breast and higher is about 15 minutes per pound

Internal Temp.=165 degrees

Let Roast Set for Ten Minutes before Carving

Times Are Approximate for Conventional Gas Oven

OVEN READY FRESH TURKEYS

Remove from refrigerator 1 Hour 30 minutes before roasting.

-Place pan on baking sheet.

-Roast The Turkey As Is

-They are Completely Oven Ready

-Roast @ 350' from 3-6 hours depending on size, until internal temperature = 165"

-Rule of Thumb is 15 minutes per pound.

-Birds over 20 pounds check internal temperature after 4 hours. Stick meat thermometer into thickest part of breast and make sure not to hit the bone.

-Enjoy!!!

GOURMET ROAST BEEF

Bring Roast to Room Temperature

Preheat Oven to * 350 Degrees

Cook at 350 degrees for approximately 75-90 minutes (4-6lb)

Cook at 350 degrees for approximately 90-120 minutes (7-9lb)

(Internal Temperature= 125' for medium rare)

Let Roast Set for Ten Minutes before Carving

FILET ROAST

Bring Roast to Room Temperature

Preheat Oven to 350 Degrees

Roast at 350 degrees for appx. 40-50 minutes or

Preheat Oven to 450 Degrees

Roast at 450 degrees for 15 minutes

lower oven to 350 degrees

Cook for approximately 20 minutes at 350 degrees

(creates crusty brown exterior)

Internal temperature should read 125' for medium rare

Let Set for Five to Ten Minutes before Carving

PRIME RIBS OF BEEF

Bring Roast to Room Temperature

Preheat Oven to 350 Degrees

Cook at 350 degrees for approximately 15 minutes per pound (medium rare)

ROASTS OVER 14 POUNDS CHECK AFTER 12 min/lb.

Internal temperature for medium rare=125"

Your cooking weight is _____ lbs.

Let Roast Set for Ten Minutes before Carving

MAPLE BOURBON HAM

Preheat Oven to 350 Degrees

Bake for 35-40 Minutes Uncovered. The Ham is pre-sliced to just glide the knife down the side of the bone to create perfect slices.

Leg of Lamb

Bring Roast to Room Temperature

Preheat Oven to 350 Degrees

Cook at 350 degrees for approximately 15 min. per lb.

or until Internal Temp.=135 degrees (med. rare)

Your cooking weight is _____ lbs.

Let Roast Set for Ten Minutes before Carving

Christmas Prepared Food

Instructions: (All Instructions are 350 degrees uncovered)

Brie: 20 min

Assorted Canapes : 20 min

Crab Cakes : 20 minutes

Stuffed Shrimp : 15 Minutes

Assorted Dumplings : 20 minutes

Chicken Parm Pinwheel : 20 minutes

Meatballs : 25 min

Eggplant : 25 min

Lasagna : 40 minutes

Ravioli & Linguini : 35 mins

Penne Vodka : 35 mins

Raviolis : 35 mins

Orrechiette: 35 mins

Wellington : 35 min-40 Minutes (use egg wash)

Paella : 20 Minutes

Chicken Saltimbucco : 20 min

Maple Bourbon Ham: 35 min

In-Law Special : 20-25 mins

Orange Roughy : 20 Min

Sides - 20-25 min