

## **BARRINGTON**

227 N NORTHWEST HWY  
BARRINGTON, IL 60010

847-382-0835 | FAX 847-382-0845



## **PALATINE**

333 W NORTHWEST HWY  
PALATINE, IL 60067

847-358-3820 | FAX 847-358-9199

### **GIVEN BELOW ARE GENERAL GUIDELINES**

Please always refer to an accurate meat thermometer for proper temperature readings.

**Allow meat to come to room temperature prior to cooking**

**Always allow meat to rest before carving for...**

Smaller Roasts [less than 5 lbs] – 15 to 20 minutes

Larger Roasts or Turkeys – 30 minutes

## **WHOLE TURKEY**

- **Allow turkey to come to room temperature for 2 to 3 hours prior to roasting**
- Place turkey breast side up on a roasting rack
- Roast foil covered turkey in a preheated oven at 325 degrees
- Remove foil for the last 30 minutes for final browning
- Turkey is done when a meat thermometer is inserted into the thickest part of the thigh and it reads 175 degrees
- Let the turkey rest 40 minutes while you are heating up the side dishes

### **UNSTUFFED**

10 lbs to 12 lbs – 2¾ to 3 hours  
12 lbs to 14 lbs – 3 to 3¾ hours  
14 lbs to 18 lbs – 3¾ to 4¼ hours  
18 lbs to 20 lbs – 4¼ to 4½ hours  
20 lbs to 24 lbs – 4½ to 5 hours  
24 lbs to 30 lbs – 5 to 5¼ hours

### **STUFFED**

10 lbs to 12 lbs – 3 to 3½ hours  
12 lbs to 14 lbs – 3½ to 4 hours  
14 lbs to 18 lbs – 4 to 4¼ hours  
18 lbs to 20 lbs – 4¼ to 4¾ hours  
20 lbs to 24 lbs – 4¾ to 5¼ hours  
24 lbs to 30 lbs – 5¼ to 6¼ hours

## **TURKEY BREAST**

- **Allow turkey breast to come to room temperature for 2 hours prior to roasting**
- Place oiled and seasoned breast on a roasting rack
- Begin roasting in a preheated 425 degree oven for 15 minutes
- After 15 minutes, reduce to 325 degrees for approximately 15 minutes per pound
- Internal temperature should read 155 degrees, let it rest for 30 minutes

## HONEY BAKED HAM

- Allow ham to come to room temperature for 2 to 3 hours prior to warming
- Preheat oven to 275 degrees - Open foil slightly
- Warm ham glazed side up on a foil wrapped sheet pan for the following times...
  - 5 lbs to 6 lbs – 45 minutes
  - 10 lbs to 12 lbs [ $\frac{1}{2}$  Ham] – 1½ hours
  - Whole Ham – 2 hours to 2½ hours

Our hams are fully cooked. Only WARM the ham up. Do not overcook.

## BONELESS PRIME RIB ROAST

- 500 degrees for 15 minutes
- Turn down oven to 325 degrees for...
  - 3 lbs for 30 minutes *longer*
  - 4 lbs for 45 minutes *longer*
  - 5 lbs for 1 hour *longer*
  - 6 lbs for 1 hour + 15 minutes *longer*
  - 7 lbs for 1 hour + 30 minutes *longer*
  - 8 lbs for 1 hour + 45 minutes *longer*
  - 10 lbs for 2 hours + 15 minutes *longer*
  - 12 lbs for 2 hours + 45 minutes *longer*
  - 14 lbs for 3 hours *longer*
  - 16 lbs for 3½ hours *longer*

## BONE-IN STANDING PRIME RIB ROAST

- 500 degrees for 15 minutes
- Turn down oven to 325 degrees for...
  - 2 ribs for 50 minutes *longer*
  - 3 ribs for 1½ hours *longer*
  - 4 ribs for 2 hours *longer*
  - 5 ribs for 2½ hours *longer*
  - 6 ribs or whole for approx 3½ hours *longer*

## CROWN PORK ROAST, RACKS OF PORK, OR BONELESS PORK ROAST

- Wrap upright bones in foil *if applicable*
- Bake at 325 degrees for approx 18 minutes per pound [depending on the weight of the roast]
- If desired - add pre-warmed stuffing during the last 30 minutes of cooking time. Look for an internal temperature of 150 degrees

## BEEF TENDERLOIN

- Meat at room temperature
- Preheat oven to 500 degrees
- Put tenderloin in oven
- Time for 10 minutes then turn down oven to 400 degrees for...
  - 3 lbs for 25 minutes
  - 4 lbs for 35 minutes
  - 5 lbs for 45 minutes
- Take tenderloin out of oven to rest
- Slice, serve and enjoy

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