



Because Quality Matters

ROAST COOKING INSTRUCTIONS

Preheat oven to 500 degrees. 2. Cook roast for 10 minutes at 500 degrees. 3. Turn oven down to 350 degrees and leave door open for 60-90 seconds to help release heat. 4. After cooking roast approximately 10-12 minutes per pound, periodically place thermometer in middle of the roast. Roast should be taken out of oven at 120-125 degrees for medium rare, 130-135 degrees for medium. 5. Roast **MUST** finish cooking on top of counter. Wait 10-15 minutes; serve at 135-140 degrees for medium rare and 145-150 degrees for medium.

Beef Roast Cooking Temperatures

Rare	120 to 125 degrees F	center is bright red, pinkish toward the exterior portion
Medium Rare	130 to 135 degrees F	center is very pink, slightly brown toward the exterior portion
Medium	140 to 145 degrees F	center is light pink, outer portion is brown
Medium Well	150 to 155 degrees F	not pink
Well Done	160 degrees F and above	roast is uniformly brown throughout (not recommended)



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TURKEY COOKING INSTRUCTIONS

Roasting times are for a preheated 325° F oven

Turkey is done when breast meat reaches an internal temperature of 160° F

Approximate Roasting Times for Stuffed Turkey	
Turkey Weight	Hours
6 to 8 pounds	3 to 3-1/2 hours
8 to 12 pounds	3-1/2 to 4-1/2 hours
12 to 16 pounds	4-1/2 to 5-1/2 hours
16 to 20 pounds	5-1/2 to 6 hours
20 to 24 pounds	6 to 6-1/2 hours
Approximate Roasting Times for Unstuffed Turkey	
Turkey Weight	Hours
6 to 8 pounds	2-1/2 to 3 hours
8 to 12 pounds	3 to 4 hours
12 to 16 pounds	4 to 5 hours
16 to 20 pounds	5 to 5-1/2 hours
20 to 24 pounds	5-1/2 to 6 hours