





COOKING & REHEATING INSTRUCTIONS



9015 W. Burleigh St.
Milwaukee, WI 53222
414/873-7960
www.bunzels.com

Whole Beef Tenderloin *Cooking Instructions*


Start with a 4 lb piece at room temp. – cook 45 minutes at 350°. No Peak Method - Cook at 475° for 15 minutes. Turn oven off and leave in oven for 10 minutes without opening door.



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Prime Rib Roast *Cooking Instructions*


Standard - 15 to 20 min. per pound at 350° for medium rare. No Peak Method - Cook at 425° for 60 min. Turn oven off and leave in oven for 2 to 3 hours without opening door. Turn oven back on at 350° for another 45 min.



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Pork Crown Roast *Cooking Instructions*


Preheat oven to 350°. Put the roast in the oven until the roast's internal temperature reaches 165°. This will be about 60 to 120 minutes. Immediately remove the roast from the oven and let it rest for 10 minutes. Pork will continue to cook for an additional 5° to 7°. Put the caps on, present, carve and enjoy.



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Smoked Ham Skinless Shankless *Cooking Instructions*

Preheat oven to 325°. Heat 10-15 minutes per pound or until meat thermometer in thickest part of ham registers 150° internal temperature.



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Turkey Cooking Instructions

- Place thawed or fresh turkey, breast up, on a flat rack in a shallow pan 2 to 2½ inches deep.
- Brush or rub skin with oil to prevent the skin from drying and to enhance the golden color.
- Insert oven-safe meat thermometer deep into the lower part of the thigh but not touching the bone.
- Place in a preheated 325° oven.
- When the turkey is about 2/3 done, loosely cover the breast and top of drumstick with a piece of foil to prevent overcooking.
- Use this roasting schedule as a guideline. start checking for doneness ½ hour before the end time.

Weight (lbs)	Unstuffed (Hours)	Stuffed (Hours)
10-14	2 ½ - 3	3 - 4
14-18	3 - 3 ½	4 - 4 ½
18-22	3 ½ - 4	4 ½ - 5
22-24	4 - 4 ½	5 - 5 ½
24-30	4 ½ - 5	5 ½ - 6 ½

The turkey is done when the meat thermometer reaches the following temperatures:
 •180° deep in the thigh; also, juices should run clear, not reddish pink, when the thigh muscle is pierced deeply.
 •If the turkey is stuffed, move the thermometer to the center of the stuffing when the thigh reaches temperature. When the stuffing temperature reaches 165° the stuffed turkey is done.



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Reheating Bunzel's Cooked Entrees

Sliced Ham

Bake for 30 to 50 minutes at 300°.

All other entrees

Bake for 45 minutes to 1 hour and 30 minutes at 300°.

Use a meat thermometer to check the temperature. Heat to minimum of 165°.