



BUTCHER CATERING BAKERY 
DREW'S MARKET
ITALIAN SPECIALTIES DELI

2407 Rt. 71 Spring Lake Heights NJ 07762
 732-974-9399 * Drewsmarket.com
 M-F 10am-6pm Sat 9am-6pm Sun 9am-4pm



COOKING INSTRUCTIONS

	Oven	Grill
Boneless Pork Roast	Preheat to 350 degrees, cook uncovered in the pan for 30 minutes per pound or until Meat Thermometer reads 155-160 degrees	
Butter Steak	Preheat to 350 degrees, cook uncovered in the pan for 30-35 minutes	Medium High Heat 4-5 minutes each side in the pan, 3-4 minutes each side directly on the grill
Chicken Kabobs	Preheat to 350 degrees, cook uncovered in the pan for 40-45 minutes	Medium High Heat 16-18 minutes, in the pan, 7-8 minutes directly on the grill, back in the pan for 2-3 minutes - keep turning them
Chicken Oregano	350 degrees for 30 minutes uncovered	
Marinated BBQ Ribs	Preheat to 350 degrees, cook covered in the pan for 1 1/2 hours, make a few holes on top of lid	Medium High Heat 1 hour and 20 minutes in the pan, covered, make a few holes on the lid, 5 minutes each side directly on the grill
One Half Chicken in Lemon & Basil	Preheat to 350 degrees, cook uncovered in the pan for 40-45 minutes	Medium High Heat 10-12 minutes each side in the pan, 6-7 minutes on each side directly on the grill.
Sausage Kabobs	Preheat to 350 degrees, cook uncovered in the pan for 35-40 minutes	Medium High Heat 14-16 minutes in the pan, 7-8 minutes directly on the grill, back in the pan for 2-3 minutes - keep turning them
Silver Tip Roast	Preheat to 350 degrees, cook uncovered in the pan for 20 minutes per pound or until Meat Thermometer reads 125-130 degrees for Medium Rare	
Sirloin Kabobs	Preheat to 350 degrees, cook uncovered in the pan for 30-35 minutes	Medium High Heat 12-14 minutes in the pan, 6-8 minutes directly on the grill, back in the pan for 2-3 minutes - keep turning them
Sirloin London Broil	Preheat to 350 degrees, cook uncovered in the pan for 35-40 minutes	Medium High Heat 7-8 minutes each side in the pan, 5-6 minutes each side directly on the grill.
Stuffed Chicken Breast, Cordon Bleu, Country Stuffing and Broccoli & Cheddar	350 degrees for 35 to 40 minutes uncovered	
Stuffed Pork Chops	350 degrees for 1 hour uncovered	
Turkey London Broil	1.25-1.5 lbs: Preheat to 350 degrees, cook uncovered in the pan for 1 hour and 15 minutes. For less than 1lb: 40-45 minutes. Temp with thermometer should be 165.	Medium High Heat 10 minutes each side in the pan, 7-8 minutes each side directly on the grill, back in the pan for 2-3 minutes to keep moist.
Whole Chicken	Preheat to 350 degrees, 3.5 lbs. - 1 hour and 20-25 minutes	
Whole Fillet Mignon Roast	For Medium Rare: 350 degrees- 3.5-4.5 lbs: 40-45 minutes, 4.5-5.5 lbs: 45-50 minutes, 5.5 lbs and up: 50-55 minutes	
Temperature Table	Internal Temperature For Rare Beef - 120 degrees Medium Rare - Between 125-130 degrees Medium - 135-140 degrees	



We Deliver \$15 minimum

Find these instructions and other information on our website