

**BUTCHER CATERING
DREW'S MARKET
ITALIAN SPECIALTIES DELI**

COOKING & REHEATING GUIDELINES

	Oven	Grill
Chicken Oreganto	350 degrees for 30 minutes uncovered	
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
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.
Whole Chicken	Preheat to 350 degrees, 3.5 lbs.- 1 hour and 20-25 minutes	
Stuffed Chicken Breast	350 degrees for 35 to 40 minutes uncovered	
Boneless Turkey Breasts	30 minutes per pound at 350°. Always use a meat thermometer to gauge doneness. Temperature must reach 165° in center of breast.	
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.
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
Stuffed Pork Chops	350 degrees for 1 hour uncovered	
Pork Crown Roast	6-10 pounds, 20 minutes per pound at 145°, let stand 5 minutes.	
Boneless Pork Roast	Roasting a boneless pork loin slowly will guarantee moist, tender meat. There is often a thin layer of fat on one side of the roast. Do not trim off this fat. It will help to keep the meat nice and moist. Always position the pork roast in the pan so that the fat side is on the top. Use the Low and Slow Method. It will take approximately 20-30 minutes per pound to slow cook a boneless roast loin. place in the oven for the first 15 minutes at 450°, to give the roast a nice golden color. Then reduce to 225° and cook until the roast reaches a target temperature of 138-140°. When you take the roast out of the oven let it rest for 15 - 20 minutes it will reach the perfect temperature of 150 - 155°. If you are pressed for time use 300° and it will reach 140° in under 2 hours, but never use anything higher. High heat has its place, but with it comes evaporation and moisture loss. For roasts, it also makes the meat near the surface tough and unevenly cooked	
Tri Tip Roast	Preheat to 425°, 15-20 minutes per pound, medium rare at 135°. Let stand 10-15 minutes, internal temperature 145° will be medium rare.	
New York Strip (1" thick)	Medium Rare: Grill 7 minutes per side or to 140°F internal temperature. Medium: Grill 10 minutes per side or to 155°F internal temperature	Medium: Grill 10 minutes per side or to 155°F internal temperature
Steak Pinwheels	medium high heat for 7 to 10 minutes. Flip to other side for another 7 to 10 minutes. Med. Rare 145°, Med. 160°, Well done 170°.	
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
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
Beef Tenderloin (Filet Mignon)	Use temperature as your precise guide for doneness and remove the roast from the oven at 130°F for rare or 140°F for medium. Let the whole filet mignon rest for 10 to 15 minutes and the temperature will rise to the appropriate heat. Carve your whole filet mignon too soon and it will be more difficult to cut and lose a lot of the natural juices 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	
Prime Rib Roast	Place roast in foil lined roasting pan to make clean up easier. Put roast in oven with bones facing the back of the oven. Roast for 15 minutes at 450°. After those 15 minutes, lower oven temperature to 350°. Continue cooking roast for 15 minutes a pound, including the initial 15 minutes at 450°. Cook until rib roast reaches an internal temperature of 120° Remove from oven, cover loosely with aluminum foil, and let sit approximately 20 minutes. The roast will continue to cook as it sits. Serve when the internal temperature reaches 130°.	
Temperature Table	Internal Temperature: For Rare Beef - 120 degrees / Medium Rare - Between 125-130 degrees / Medium - 135-140 degrees	

REHEATING PREPARED FOODS- times may vary based on your oven, these are only guidelines

Baked Pasta	350 oven approx. 60 minutes or until center is hot, bend lid corners up or poke holes in lid for venting, stir often.
Loose Pasta	
Seafood	350 oven approx. 20 minutes, bend lid corners up or poke holes in lid for venting, stir often.
Vegetables	