



Frequently Asked Cooking Instructions

Spiral Honey Glazed Ham - Your Honey Glazed Ham Is Fully Cooked And Ready To Eat. To warm ham preheat oven to 325 degrees and bake for 10 minutes per pound. Make sure to pore remaining ham glaze over ham for best results. Do not over heat as it will dry out the ham.

Boneless Ham - Our Boneless Ham Is Also Fully Cooked And Only Needs Reheating. Bake at 325 degrees for 10 minutes per pound. This ham is also great cold for sandwiches or for frying for breakfast.

Tri-Tip - Need content

Prime Rib Roast - Our Prime Rib Is A Fully Prepared Rib Roast Just Season And Cook. We recommend when seasing roast that you wet the roast so the dry seasoning will stick on while cooking. Apply seasoning generously and pat on with your hand. We also recommend that you cook this roast very slowly. Temperature on your oven being approximately 300 degrees and figure approximately 30 minutes per pound. A thermometer is the best way to tell when it is done.

Rare - 115 degrees internal temperature
Medium - 125 degrees internal temperature
Well - 150 degrees internal temperature

Stuffed Port Chops - Bake At 350 Degrees For 1 Hour.

Chicken Cordon Bleu - Bake At 350 Degrees For 30 Minutes.

Smoked Turkeys - These Are Fully Cooked And For Best Results, Reheat For 2 hours At 325 Degrees.

Veal Cutlets - Bake In Oven For 18 Minutes At 350 Degrees, Serve With Marinara Of White Sauce.

Call For More Cooking Directions, (775) 883-0211