

FOR YOUR ROASTING CONVENIENCE

COOKING BAG (oven roasting)

1. Thaw completely.
2. Place meat or poultry in bag.
3. Secure bag with twister tie, and cut off excess.
4. Place bag in 2" to 4" deep pan large enough to hold entire bag and allow for some expansion.
5. Puncture 6 to 8 holes in top of bag with fork.
6. Cook at your normal cooking temperature in a pre-heated oven, with pan away from oven walls. Do not allow temperature to exceed 350 degrees.
7. For extra browning or crispness, slit top of bag for last 20-30 minutes of roasting.

COOKING TIMERS

Your Chateaubriand or Prime Rib Roast comes with a Vue-Temp cooking timer. Lift stem of timer. Place in pan and cook in 325 degree oven. Meat is rare when stem is 1/2 down. Meat is medium when stem is 3/4 down. Meat is well done when stem is completely down.

Stem will go down slowly last half hour of cooking time to indicate degree of doneness.

When your meat has reached the degree of doneness you desire, remove from oven and let stand for 15 minutes before removing cooking timer and carving.

POP-UP TIMERS

Your Pork Tenderloin Roast and Oven-Ready Poultry products come with Pop-Up timers that are activated when meat has achieved proper doneness. When timer has popped up, remove meat from oven. Let stand for 15 minutes. REMOVE AND DISPOSE OF TIMER. Meat is ready for carving and enjoyment.

TIMERS

Insure properly cooked roast every time.

May be used in oven, barbecues
or microwaves.

Be sure and remove cooking timer
before carving.



BURGERS! SMOKEHOUSE

