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## COOKING INSTRUCTIONS

### BEEF

*15 MINUTES PER POUND AT 400 DEGREES (MEDIUM RARE)*

### PORK

*30 MINUTES PER POUND AT 350 DEGREES*

### VEAL

*20 MINUTES PER POUND AT 375 DEGREES*

### LAMB

*30 MINUTES PER POUND AT 350 DEGREES*

### CHICKEN CORDON BLEU & STUFFED PORK CHOPS

*PRE-HEAT OVEN TO 375 DEGREES.*

*ADD BUTTER TO TOP OF EACH*

*COOK FOR 45 - 60 MINUTES*

*LAST 15 MINUTES ADD A SPLASH OF WHITE COOKING WINE AND BASTE*

### TURKEY

*18 MINUTES PER POUND AT 325 DEGREES*

*IF STUFFED ADD AN EXTRA ½ HOUR TO TOTAL TIME*

***PRESENTED BY  
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