

8415 W. Burleigh St.
Milwaukee, WI 53222
(414)873-7960
WWW.BUNZELS.COM



Store Hours:
M, W, Th & F 9-5:30
Tue 9-1:30
Sat 8-5
Closed Sunday

Cooking Instructions and Meat Temperature Chart

Whole Beef Tenderloin	<p><u>Standard</u></p> <p>4 lb Piece – Cook 45 minutes @ 350°</p> <p><u>No Peek Method</u></p> <p>Bake the tenderloin @ 475° for 15 minutes. Turn off the oven and leave the tenderloin in the oven for another 10 minutes without opening the oven door.</p>
Reheating Bunzel's Cooked Entrees	<p>Bake for 1 hour and 15 minutes to 1 hour and 45 minutes at 300°. Use a meat thermometer to check the temperature. Heat to minimum of 165°.</p>
Crown of Pork	<p>Preheat oven to 325° and bake for 20 to 25 minutes per pound or until internal temperature reaches 165°. Let stand 10 minutes before carving.</p>
Prime Rib	<p><u>Standard</u></p> <p>Preheat oven to 350° and bake for 15 to 20 minutes per pound for medium rare.</p> <p><u>No Peek Method</u></p> <p>Bake whole prime rib @ 425° for 1 hour. Turn off the oven and leave the prime rib in the oven for 2 to 3 hours without opening the oven door. Turn the oven back on at 350° and bake the roast for another 45 minutes.</p>
Smoked Ham Skinless Shankless	<p>Preheat oven to 325° and bake for 10 to 15 minutes per pound or until internal temperature reaches 150°.</p>
Corned Beef Brisket	<p><u>Crock Pot Method</u></p> <p>Put brisket in Crock Pot and add chicken stock or water to a 1" depth. Cook on low for 7 to 9 hours or until fork tender.</p> <p><u>Oven Method</u></p> <p>Put brisket in pan and add water or chicken stock to cover the bottom of the pan. Cover the pan tightly and bake 4 to 5 ½ at 325° or until fork tender.</p>

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Beef

Roasts, Steaks & Chops

Rare	120° to 125°F	center is bright red, pinkish toward the exterior portion
Medium Rare	130° to 135°F	center is very pink, slightly brown toward the exterior portion
Medium	140° to 145°F	center is light pink, outer portion is brown
Medium Well	150° to 155°F	not pink
Well Done	160°F and above	steak is uniformly brown throughout

Ground Meat

160° to 165°F	no longer pink but uniformly brown throughout
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Poultry

Poultry (Chicken & Duck)

165°F	cook until juices run clear
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Turkey

NOTE: A 12-lb turkey can easily handle 60 to 90 minutes of resting. During that time, temperature can rise 30 degrees if not exposed to drafts.

165°F

juices run clear
leg moves easily

Stuffing (cooked alone or in turkey)

165°F

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Pork

Pork		
Roasts, Steaks & Chops		
Medium	140° to 145°F	pale pink center
Well Done	160°F and above	steak is uniformly brown throughout
Sausage (raw)	160°F	no longer pink
Ham		
Raw	160°F	
Pre-cooked	140°F	

Seafood

Seafood		
Fish (steaks, filleted or whole)	140°F	flesh is opaque, flakes easily
Tuna, Swordfish, and Marlin	125°F	cook until medium-rare (do not overcook or the meat will become dry and lose its flavor)
Shrimp		cook until medium-rare (do not overcook or the meat will become dry and lose its flavor)
Lobster		meat turns red and opaque in center when cut
Scallops		milky white or opaque, and firm
Clams, Mussels & Oysters		point at which their shells open - throw away any that do not open