

# Cooking Instructions



## Dinner Entrées

**Note:** Preheat oven before cooking. We suggest you cook your entrée uncovered to assure a roasted flavor instead of a steamed flavor. Oven temperatures may vary, so roasting times given are approximate. Always remember, your entrée will continue to cook internally even after removing from oven, so include resting for approximately 10 - 15 minutes in your cooking schedule. Another great way to ensure a more accurate doneness is by instant read thermometer. Take your roast out 8° F before doneness and rest the meat. During resting, carryover cooking will become desired doneness.

### Boneless Prime Rib Roast

**Seasoning suggestion:** Extra virgin olive oil, fresh rosemary, fresh garlic, kosher salt, pepper  
Cook at 450° F for 20 minutes, then reduce temperature to 300° F and cook 15 - 18 minutes per pound.  
Rare: 130° F • Medium: 140° F • Well-done: 165° F

### Prime Rib (bone-in)

**Seasoning suggestion:** Extra virgin olive oil, fresh thyme, fresh garlic, kosher salt, pepper  
Cook at 450° F for 20 minutes, then reduce temperature to 300° F and cook 18 - 20 minutes per pound.  
Rare: 130° F • Medium: 140° F • Well-done: 165° F

### Beef Tenderloin

**Seasoning suggestion:** Extra virgin olive oil, fresh thyme, fresh garlic, kosher salt, pepper  
Cook at 450° F for 15 minutes, then reduce temperature to 300° F for 16 - 18 minutes per pound.  
Rare: 130° F • Medium: 140° F • Well-done: 165° F

### Pork Crown Roast or Rack of Pork

**Seasoning suggestion:** Extra virgin olive oil, fresh thyme, fresh garlic, kosher salt, pepper  
Cook at 450° F for 20 minutes, then reduce temperature to 325° F for 18 - 20 minutes per pound.  
Recommended temperature of doneness 145° F

### Lamb Crown Roast

**Seasoning suggestion:** Extra virgin olive oil, lemon juice, rosemary, garlic, kosher salt, pepper  
Cook at 450° F for 15 minutes, then reduce temperature to 325° F and cook for 15 - 20 minutes per pound.  
Rare: 130° F • Medium: 140° F • Well-done: 165° F

### Leg of Lamb

**Seasoning suggestion:** Extra virgin olive oil, lemon juice, rosemary, garlic, kosher salt, pepper  
Cook at 450° F for 15 minutes, then reduce temperature to 325° F and cook for 15 - 20 minutes per pound.  
Rare: 130° F • Medium: 140° F • Well-done: 165° F

### Fresh Turkey

Preheat oven temperature to no lower than 325° F.

#### Weight of Turkey:

#### Roasting Time:

|              |                  |
|--------------|------------------|
| 10 - 12 lbs. | 2 to 2-1/2 hrs.  |
| 12 - 14 lbs. | 2 -1/2 to 3 hrs. |
| 14 - 16 lbs. | 3 to 3-1/2 hrs.  |
| 16 - 20 lbs. | 3-1/2 to 4 hrs.  |
| 20 - 24 lbs. | 4 to 4-1/2 hrs.  |
| 24 - 26 lbs. | 4-1/2 to 5 hrs.  |

Stuffed turkeys require about 1/2 to 1 hour additional roasting time.

**NOTE:** If your turkey does not have a pop-up timer, use a meat thermometer. Place the thermometer between the leg and thigh of the turkey. When the inside of your turkey achieves a temperature of 165° F, your turkey is done. For best results, use our All-Natural Butter for basting.

Enjoy Vince & Joe's complete catering services for any event. Call either location to start your party!

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