



## Meat Roasting Guide

Meat Description	Degrees in Fahrenheit	Minutes per pound	For Best Results: Use A Meat Thermometer
Certified Angus Beef Bone-In Prime Rib Roast	325 Degrees	20 min. per pound for Rare	140 Degrees
		25 min. per pound for Medium	160 Degrees
Certified Angus Beef Boneless Prime Rib	325 Degrees	30 min. per pound for Well	170 Degrees
		17 min. per pound for Rare	140 Degrees
		22 min. per pound for Medium	160 Degrees
		27 min. per pound for Well	170 Degrees
Certified Angus Beef Boneless Garlic Crusted Prime Rib	325 Degrees	17 min. per pound for Rare	140 Degrees
		22 min. per pound for Medium	160 Degrees
		27 min. per pound for Well	170 Degrees
"Prime" Prime Rib Roast	325 Degrees	20 min. per pound Rare	140 Degrees
		25 min. per pound for Medium	160 Degrees
		30 min. per pound for Well	170 Degrees
"Dry Aged" Boneless Prime Rib	325 Degrees	17 min. per pound for Rare	140 Degrees
		22 min. per pound for Medium	160 Degrees
		27 min. per pound for Well	170 Degrees
Certified Angus Beef Boneless New York Roast	325 Degrees	17 min. per pound for Rare	140 Degrees
		22 min. per pound for Medium	160 Degrees
		27 min. per pound for Well	170 Degrees
Certified Angus Beef Tenderloin Roast	325 Degrees	20 min. per pound Rare	140 Degrees
		25 min. per pound for Medium	160 Degrees
		30 min. per pound for Well	170 Degrees
Beef Tenderloin Roast	325 Degrees	20 min. per pound Rare	140 Degrees
		25 min. per pound for Medium	160 Degrees
		30 min. per pound for Well	170 Degrees
Mushroom & Butter Stuffed Tenderloin	325 Degrees	20 min. per pound Rare	140 Degrees
		25 min. per pound for Medium	160 Degrees
		30 min. per pound for Well	170 Degrees
Lobster & Butter Stuffed Tenderloin	325 Degrees	20 min. per pound Rare	140 Degrees
		25 min. per pound for Medium	160 Degrees
		30 min. per pound for Well	170 Degrees

Meat Description	Degrees in Fahrenheit	Minutes per pound	For Best Results: Use A Meat Thermometer
Certified Angus Beef Top Sirloin Roast	325 Degrees	20 min. per pound Rare 25 min. per pound for Medium 30 min. per pound for Well	140 Degrees 160 Degrees 170 Degrees
Certified Angus Beef Top Round Roast	325 Degrees	20 min. per pound Rare 25 min. per pound for Medium 30 min. per pound for Well	140 Degrees 160 Degrees 170 Degrees
Certified Angus Beef Sirloin Tip Roast	325 Degrees	20 min. per pound Rare 25 min. per pound for Medium 30 min. per pound for Well	140 Degrees 160 Degrees 170 Degrees
Certified Angus Beef Rump Roast	325 Degrees	20 min. per pound Rare 25 min. per pound for Medium 30 min. per pound for Well	140 Degrees 160 Degrees 170 Degrees
Certified Angus Beef Eye of Round Roast	325 Degrees	20 min. per pound Rare 25 min. per pound for Medium 30 min. per pound for Well	140 Degrees 160 Degrees 170 Degrees
Certified Angus Beef Tri-Tip Roast	325 Degrees	20 min. per pound Rare 25 min. per pound for Medium 30 min. per pound for Well	140 Degrees 160 Degrees 170 Degrees
Burgundy Pepper Beef Spoon Roast	400 Degrees	17min per pound	160 Degrees
Door County Cherry Beef Spoon Roast	400 Degrees	17min per pound	160 Degrees
Beef & Pork Combo Roast	350 Degrees	1 to 1 1/2 Hours	170 Degrees
Pork Crown Roast	350 Degrees	1hr 15min to 1hr 45min	170 Degrees
Boneless Pork Crown Roast	350 Degrees	1 to 1 1/2 Hours	170 Degrees
Bone-In Center Cut Pork Roast	350 Degrees	1hr 15min to 1hr 45min	170 Degrees
French Cut Bone-In Pork Roast	350 Degrees	1 hr 15 min to 1 hr 45 min	170 Degrees
Center Cut Boneless Pork Roast	350 Degrees	1 to 1 1/2 Hours	170 Degrees
Stuffed Boneless Pork Roast	350 Degrees	1 to 1 1/2 Hours	170 Degrees
Al Capone Pork Roast	350 Degrees	1 to 1 1/2 Hours	170 Degrees
Smoked Bone-In Pork Loin	350 Degrees	30min to 1 hour	Heat till warm
Lamb Crown Roast	350 Degrees	30 to 45 minutes	175 Degrees
Rack of Lamb	350 Degrees	30 to 45 minutes	175 Degrees
Whole Leg of Lamb	350 Degrees	30 to 35 minutes per pound	175 Degrees
Semi-Boneless Leg of Lamb	350 Degrees	30 to 35 minutes per pound	175 Degrees
Turducken	350 Degrees	7 to 9 hours	180 Degrees