

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**

<b>Roasts, Steaks &amp; Chops</b>		
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
<b>Ground Meat</b>	160° to 165°F	no longer pink but uniformly brown throughout

**Poultry**

<b>Poultry (Chicken &amp; Duck)</b>	165°F	cook until juices run clear
<b>Turkey</b> 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
<b>Stuffing</b> (cooked alone or in turkey)	165°F	

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**Pork**

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

**Seafood**

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