

Joe's Produce

Gourmet Market

JOE'S MEAT STORE COOKING INSTRUCTIONS

Standing Rib Roast

Reverse Sear Method

Roast Weight: 5 lbs

Equipment: Roasting Pan, Rack Insert, & Meat Thermometer

Preparation + Cooking Time: 4 hours

1. Preheat oven to 200°F
2. Place the roast in the roasting pan on the rack, fat side up/bone side down. Allow it to sit in the pan on the countertop for 1 hour and come to room temperature. This is important for even heat distribution.
3. Roast until the meat thermometer reaches 10°F lower (at the center) than your final desired temperature (approximately 4-5 hours for an average roast to reach Medium Rare).
4. Remove from oven and tent with aluminum foil for 30 minutes (or up to 1.5 hours). The temperature will continue to rise, up to 10°F. DO NOT REMOVE FROM PAN.
5. Turn the oven up to 500°F.
6. Ten minutes prior to serving, remove the foil and place it back into the oven. Roast until well browned & crisp, about 10 minutes.
7. Carve & Serve Immediately.

Final Read Temperature Guide:

Rare	120 -130° F	Red
Medium Rare	130 - 135°F	Pink
Medium	135 - 145°F	Some Pink
Well Done	145 - 155°F	Dark



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JOE'S MEAT STORE COOKING INSTRUCTIONS

Beef Tenderloin Roast

Tenderloin Weight: 5 lbs

Equipment: Roasting Pan, Rack, Meat Thermometer

Preparation + Cooking Time: 2 hours

1. Preheat oven to 350°F
2. Place the roast in the roasting pan on the rack, fat side up. Allow it to sit in the pan on the countertop for 1 hour and come to room temperature. This is important for even heat distribution.
3. Roast until the meat thermometer reaches 10° (at the center) lower than your final desired temperature. (For Medium Rare, approximately 35-40 minutes.)
4. Remove from oven, transfer to cutting board, and tent with aluminum foil for 15-45 minutes. The temperature will continue to rise, up to 10°F.
5. Remove foil, carve the meat roughly ¼" thick. Serve Immediately.

Final Read Temperature Guide:

Rare	120 -130° F	Red
Medium Rare	130 - 135°F	Pink
Medium	135 - 145°F	Some Pink
Well Done	145 - 155°F	Dark



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JOE'S MEAT STORE COOKING INSTRUCTIONS

Garlic Herb Pork Crown Roast with Dijon Cream Sauce

Roast Weight: 8-10 lbs

Equipment: Roasting Pan, Rack Insert, Meat Thermometer

Preparation + Cooking Time: 2-3 hours

The Pork Crown Roast provides a stunning presentation for holiday dinners and is a great choice as it requires no more effort than a regular roast. It consists of two racks tied in a circle with space in the middle. Traditionally, stuffing is served in the middle of the crown but roasted vegetables, sauteed mushrooms or apples, or a bowl containing the pan sauce could also be placed in the center. The possibilities are endless.

Dry Rub

8 Garlic Cloves

2 Tblsp. Kosher Salt (or Celery Salt)

2 Tblsp. Dried Sage (or 3 Tblsp of Fresh Sage)

2 Tblsp Dried Rosemary (or 3 Tblsp of Fresh Rosemary)

2 Tsp. Black Pepper

3 Tblsp Olive Oil

Using a mortar & pestle, or processor, mash garlic cloves then add remaining Dry Rub Ingredients until it forms a paste. Rub this all over the meat and bones up to 24 hours ahead of time. At least 1 hour ahead of cooking is recommended. It can even be done the night before and placed back into the refrigerator.



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Roasting the Meat

1. Bring the meat to room temperature (about an hour) before roasting.
2. Preheat oven to 450°F
3. Place the roast (bone side down) on the rack. Place in the oven & roast for 15 minutes.
4. Reduce the oven temp to 300°F and roast for 1 ½ - 2 ½ hours. Start checking the roast after 1 ½ hours, turning if necessary. When the meat reaches 145°F-150°F (at its center point) remove it from the oven, set on a cutting board or platter, and tent loosely with foil. Let sit for 15-30 minutes.

Dijon Cream Sauce

- 4 Tblsp. Butter
- 3 Cloves Garlic, crushed
- 2 Tblsp. Lemon Juice
- 1 Tblsp Worcestershire
- 1 cup heavy whipping cream
- 2 Tblsp. Dijon Mustard
- 1 Tblsp Dried Thyme
- 1 Tblsp. Dried Rosemary
- Salt & Pepper to Taste

1. In the same pan used for the roast, remove the rack, and add the butter. Once melted, add garlic and sauté until fragrant, about 1 minute.



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2. Add lemon juice, Worcestershire, heavy cream, and dijon mustard. Scrape up any bits along the bottom. Once the sauce begins to simmer, add dry seasonings.
3. Continue cooking for 1-2 minutes until well blended. Remove from heat.

Serve and enjoy!



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JOE'S MEAT STORE COOKING INSTRUCTIONS

Roast Rack of Lamb (7-8 bones)

Equipment: Large Skillet, Meat Thermometer

Preparation + Cooking Time: 30 Minutes

Ingredients

1 Lamb Rack, trimmed & frenched

Kosher Salt & Black Pepper, to taste

1 Tbsp. Vegetable or Canola Oil

4 Tbsp. Butter

2 Cloves Garlic

3 Sprigs of Thyme (or 1 tsp dried)

3 Sprigs of Rosemary (or 1 tsp dried)

- Season rack with Salt & Pepper – 1 hour or up to 24 hours ahead of time.
- In a large skillet, heat oil over medium high heat. Add rack meaty side down and cook until lightly browned (about 2 minutes)
- Stand the racks (bones pointing up/fat side down) and sear underside until lightly brown
- Lower heat to medium.
- Add butter, garlic, and spices to pan. Cook the lamb, flipping racks often and basting constantly with butter, until the thermometer registers 130°F (Medium Rare), or 135°F. Cooking time will vary based on type of skillet and size of racks.



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Final Read Temperature Guide

Blood-Rare	115° - 125°F
Rare	125° - 130°F
Medium Rare	130° - 140°F
Medium	140° - 150°F

Pan Sauce, Optional

2 tsp garlic, minced

½ cup red wine

½ cup lamb or vegetable stock

1 tsp Worcestershire

1 tsp Thyme

1 tsp Dijon mustard

2 Tblsp. Butter, optional

1. After removing meat from skillet, pour off fat, leaving juices behind
2. Place the pan over medium heat and add the garlic. Cook for 30 seconds
3. Add the wine and raise the heat to high. Stir and scrape any browned bits from the bottom of the pan.
4. Boil to reduce by half, stirring occasionally
5. Add the stock, Worcestershire, and Thyme. Boil just until it turns syrupy.
6. Whisk in mustard until sauce is smooth.
7. For a richer sauce, whisk in the butter until blended

Serve & enjoy!



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JOE'S MEAT STORE COOKING INSTRUCTIONS

Dearborn Brand Hams

The Dearborn Brand Hams we are offering this year include the Classic Smoked Ham, the Unglazed Spiral Sliced Ham w/Glaze Packet, and the Glazed Spiral Sliced Ham. All Dearborn Brand Hams are gluten free and pre-cooked. Instructions are provided on the label, and we've provided basic instructions below. Remember, the key to a delicious ham is realizing it's already cooked, just heat it to desired temperature.

Dearborn Classic Smoked Ham

Equipment: Roasting Pan

Heating Suggestion: Preheat oven to 325°. Remove all outer covering from ham and place in pan. Cover with lid or foil. Heat for 14 minutes per pound. Remove from oven. Uncover and let sit for 20 minutes before carving.

Unglazed Spiral Sliced Ham w/Glaze Packet

Equipment: Roasting Pan or Serving Platter

This ham is slow-cooked and smoked for up to 24 hours. If serving without the glaze, remove from the refrigerator 15-20 minutes prior to serving. It will be most flavorful if served at room temperature.

Glazed Spiral Sliced Ham

Equipment: Roasting Pan or Serving Platter

This ham is slow-cooked and smoked for up to 24 hours. Remove from the refrigerator 15-20 minutes prior to serving. It will be most flavorful if served at room temperature, but it can be heated. If heating, place in roasting pan, cover with foil, and heat 14 minutes per pound at 325°.



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JOE'S PRODUCE OVEN READY MEALS

Heating Spiral or Smoked Ham Slices and Turkey Breast Slices

1. Preheat oven to 325°F
2. Keep meat in aluminum pan and place in oven
3. Heat 15 minutes per pound or until the final temperature is a minimum of 140°F
4. Slices can also be heated in smaller portions if desired

Heating Appetizers & Side Dishes:

- *Asiago Stuffed Mushrooms (1 doz = small cook time below)*
- *Buttery Mashed Potatoes*
- *Cheesy Scalloped Potatoes (add topping before heating)*
- *Lobster Macaroni & Cheese (add topping before heating)*
- *Macaroni & Cheese (add topping before heating)*
- *Quiche (all varieties) (1 whole quiche = medium cook time below)*
- *Roasted Butternut Squash Crumble (add topping before heating)*
- *Sauerkraut & Kielbasa*
- *Sweet Potato Casserole (add topping before heating)*
- *Traditional Herb Stuffing*
- *Vegetable Medley*

1. Preheat oven to 350°F
2. Place pan into oven and heat as follows or until food reaches a 140°-165°F at its center:
 - a. Small/1LB - 15-20 minutes
 - b. Medium/3LB- 30-40 minutes
 - c. Large/5LB -30-50 minutes



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JOE'S PRODUCE OVEN READY MEALS

Heating Demi-Glace, Gravy & Soups:

- *Red Wine Demi-Glace*
- *Turkey Gravy*
- *All Soups*

1. Pour item into saucepan.
2. Simmer on low until hot, stirring occasionally.

The following dishes should remain refrigerated until serving:

- *All Salads*
- *Antipasto Skewers*
- *Cranberry Relish*
- *Deviled Eggs*
- *Ham & Onion Cheeseball*



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JOE'S PRODUCE OVEN READY MEALS

Herb Encrusted Standing Rib Roast

Equipment: Meat Thermometer

Preparation + Cooking Time: 4 hours

1. Place the roast on the countertop for 1 hour and let it come to room temperature. This is important for even heat distribution.
2. Preheat oven to 225°F
3. Roast until the meat thermometer reaches 10°F lower (at the center) than your final desired temperature (approximately 2-2.5 hours for an average roast to reach Medium Rare).
4. Remove from the oven and tent with aluminum foil for 30 minutes (or up to 1.5 hours). The temperature will continue to rise, up to 10°. DO NOT REMOVE FROM PAN.
5. Fifteen minutes prior to serving, turn the oven to 500°F. Remember to remove any side dishes before increasing the oven temperature.
6. Ten minutes prior to serving, remove the foil and place the roast back into the oven. Roast until well browned & crisp, about 10 minutes.
7. Allow meat to rest 15 minutes then carve & serve immediately.

Final Read Temperature Guide:

Rare	120 -130° F	Red
Medium Rare	130 - 135°F	Pink
Medium	135 - 145°F	Some Pink
Well Done	145 - 155°F	Dark



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JOE'S PRODUCE OVEN READY MEALS

Garlic Herb Crusted Boneless Beef Tenderloin Roast

Tenderloin Weight: 5 lbs

Equipment: Roasting Pan, Rack, Meat Thermometer

Preparation + Cooking Time: 2 hours

1. Preheat oven to 350°F
2. Place the roast on the countertop for 1 hour and let it come to room temperature. This is important for even heat distribution.
3. Place roast into the oven until the meat thermometer reaches 10° lower (at the center) than the final desired temperature. (For Medium Rare, approximately 35-40 minutes.)
4. Remove from the oven, transfer to cutting board, and tent with aluminum foil for 15-45 minutes. The temperature will continue to rise, up to 10°F.
5. Remove foil, carve roughly ¼" thick. Serve immediately.

Final Read Temperature Guide:

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