

# Los Gatos Meats & Smokehouse



## How to Cook Your Smoked Ham

### **Johnny's Famous Ham Glaze**

- 8 Tablespoons Los Gatos Meats Honey Mustard
- 4 Cups Brown Sugar
- 1 Can Pineapple Rings

*(reserve the juice to thin the brown sugar)*

½ hr. before done, place pineapple rings on top,  
then pour glaze over the ham.



- Keep ham refrigerated until ready to cook.
- Place ham a rack in a roasting pan, fat side up. This will let the meat baste while cooking.
- When checking the temperature, insert a meat thermometer so the tip is centered in the ham, but does not touch fat or bone.
- Pre-heat oven to 325 degrees. Cook according to the chart below.

### **Approximate Cooking Times, in Minutes Per Pound of Meat @ 325 Degrees:**

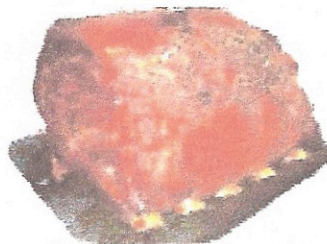
	Minutes per pound
Whole Hams	10-12
Boneless Hams	8-10

- Remove ham from the oven 20 minutes before it is done. Peel off the hard rind. Score and glaze with your favorite recipe. We like brown sugar, mustard and cloves. Garnish with pineapple, if desired. Return ham to the oven and continue cooking.
- The **thermometer** is your most accurate guide to determine when the ham is done. The final thermometer reading will register 140-150 degrees.
- Let the ham stand for 20 minutes before carving.  
**Carving Your Ham** – An attractively carved ham is an important part of your presentation. Use the perfect tools to achieve the best results. These include a carving knife, meat fork and cutting board. Place ham on the carving board, making sure the board is firmly anchored and will not slip. Insert meat fork in ham to steady it. Hold the knife perpendicular to cutting surface and carve across the grain. Keep knife at the same angle for each cut.
- Refrigerate left over ham promptly.
- ENJOY!

# Los Gatos Meats & Smokehouse



## How to Cook Your Prime Rib



- Start with a perfectly prepared prime rib roast from Los Gatos Meats.
- Place meat on a rack in a shallow roasting pan, fat side up. The roast should be above the edges of the pan to allow for uniform air circulation and even cooking.
- Insert a meat thermometer so the tip is in the center of the meat.
- Using a convection oven, **pre-heat** oven to 400 degrees and roast for 15 minutes to sear the juices in. Lower the temperature to 325 degrees and cook according to the chart below. When you remove the roast from the oven, it will continue to cook as it stands. The temperature will go up as much as 10 degrees. If you are not using a convection oven, cook the roast 20 degrees higher than the convection oven settings.

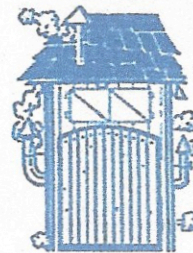
### Approximate Cooking Times, in Minutes Per Pound of Meat @ 325 Degrees:

	Minutes per pound	Final Thermometer Temperature
Rare	10-13	125 degrees
Medium Rare	13-15	135 degrees
Medium	15-18	145 degrees
Well Done	15-18	160 degrees

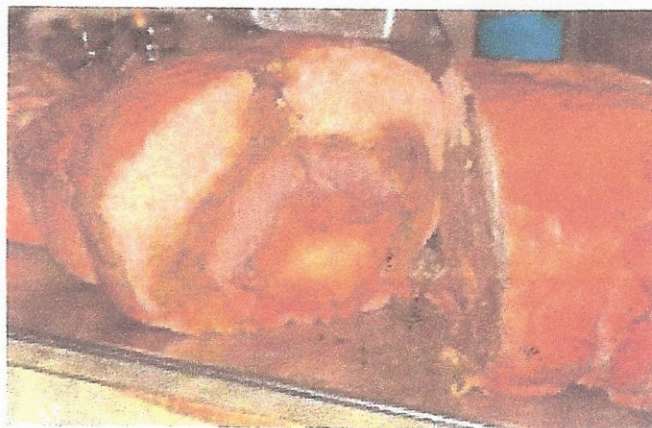
- The **thermometer** is your most accurate guide as to when the roast is done.
- Remove the roast from the oven and **let stand for 15-20 minutes before serving to retain juices.**
- Refrigerate left over roast promptly.
- ENJOY!

For more information or call us at 408.354.7055

# Los Gatos Meats & Smokehouse



## How to Cook Your Turducken



- Start with a perfectly prepared turducken from Los Gatos Meats.
- Heat your oven to 190 degrees F. **Temperature control is critical** since the turducken is so massive that it has to be cooked very slowly at a low temperature. Using an oven thermometer is highly recommended.
- Place turducken on a roasting rack inside a large roasting pan so it is oriented breast side up and looks like a "normal" turkey.
- Place the bird in the center of the oven and bake until a meat thermometer inserted through the center reads 170 degrees F, about 12-15 hours.
- The **thermometer** is your most accurate guide as to when the turducken is done.
- Remove the turducken from the oven and let cool in the pan for 20 minutes before serving.
- To serve, cut the turducken in half lengthwise. Carve crosswise so each slice reveals all three meat and dressings.
- Refrigerate left over turducken promptly.
- ENJOY!

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