



The Original
SALPINO
Italian Food Market & Caterer's

HEATING INSTRUCTIONS

Appetizer Trays

Preheat oven to 350°
Heat uncovered 25-30 mins

Raw Whole Turkey

Preheat oven to 350°, Cook 15-20 mins per lb
(All turkeys come with built in pop up timer)
Internal Temperature 165°
Measure at thickest part of breast and thigh
Baste every 30-40 mins

Entrees

CHICKEN, BEEF & PORK

Preheat oven to 350° Heat covered 40-45 mins

SEAFOOD

Preheat oven to 350°, Heat covered 25-30 mins

STARCH & VEGGIES

Preheat oven to 350°, Heat covered 25-30 mins

Pasta

PASTA & RICE DISHES Preheat oven to 350°, Heat covered for 35-40 mins

BAKED PASTA
(Lasagne, Manicotti, etc.) Preheat oven to 350°, Heat covered for 40-45 mins

STUFFING Preheat oven to 350°, Heat covered 40-45 mins, uncovered last 5-7 mins

Roasts

BONE IN & BONELESS BEEF AND POULTRY ROASTS Preheat oven to 350°
Cook uncovered for 20-25 mins per lb

BONELESS PORK ROASTS Preheat oven to 350°, Cook uncovered 20-25 mins per lb

STUFFED ROASTS Preheat oven to 375°, Cook uncovered 20 mins per lb

Cooking Temperatures

POULTRY

165°

PORK

Medium Rare: 145-150

Medium: 150-155

Medium Well: 155-160

Well Done: 160

BEEF

Rare : 120-130

Medium Rare: 130-135

Medium: 135 -145

Medium Well: 145-155

Well Done: 155-160

Buon Appetito!

*Temperatures will vary from oven to oven.
Therefore more or less cooking time may be required.*

Using a thermometer will yield best results.