

BUTCHER COOKING & REHEATING INSTRUCTIONS

LEG OF LAMB

Preheat oven to **400°F**. Season the leg of lamb liberally with salt & pepper, then place it on a roasting pan in the center of your oven. After 10 minutes, turn the oven down to **325°F** & cook roast until it reaches an internal temperature of **125°F** on an instant read thermometer for rare-medium rare, **135°F** for medium & **145°F** for medium-well to well. Slice the leg of lamb against the grain, season slices with sea salt & serve with mint jelly.

GLAZED HAM

Pre-heat oven to **325°F**. Place the ham on roasting pan, lightly glaze it with 1/3 of the mustard glaze if you wish & place it in the center of the oven. Glaze the ham again after 10 minutes, using another 1/3 of the glaze & repeat after another 10 minutes, using up the remaining glaze. Begin checking the ham, heating it until it reaches an internal temperature of **145°F** on an instant-read thermometer.

SMOKED RIBEYE

Pre-heat oven to **325°F**. Unwrap a stick of butter, put the butter away until you need it for something else, you'll only need the wrapper. Place the butter wrapper with the butter side onto the cut side of the beef. Put the beef - exposed flesh side down, butter paper side up - on an oven safe cold pan & place in the center of the oven. >>> **The meat is cooked, you are only reheating it**<<< Warm ribeye to a **118°F** degree internal temperature, using an instant-read thermometer. Remove the butter paper & place ribeye on a plate, season generously with sea salt, & enjoy.

MARINATED BONE-IN RIB ROAST

Preheat oven to **400°F**. Season roast liberally with salt & pepper, then place the roast on a roasting pan in the center of your oven. After 10 minutes, turn the oven down to **325°F** & cook roast until it reaches an internal temperature of **118-120°F** on an instant read thermometer for rare-medium rare (for medium well, cook until **145°F**). If exposed bones start to get too dark, cover with a piece of foil. Slice roast & season slices with sea salt before serving.

JAMBALAYA STUFFED CHICKEN

Pre-heat oven to **450°F**. Rub the chicken with salt, pepper & oil. Put the chicken on a sheet pan & cook for 15 minutes. Turn down heat to **375°F** & cook for approximately 45 minutes to 1 hour. Look for internal temperature of 165°F in the center of the jambalaya. Once that temperature is reached, remove chicken from oven & rest it for about 20 minutes.

SIDES || SMOTHERED GREENS || MAC'N CHEESE || SHRIMP & EGGPLANT DRESSING || BROCCOLI & RICE CASSEROLE CRAWFISH GRATIN || JAMBALAYA

Pre-heat oven to 350°F. Remove contents from container & place in an oven safe container. Bake until golden brown, warm & bubbly. LARGE SIZE: Approximately 1 1/2 hours. SMALL SIZE: Approximately 30 minutes.

DINNER ROLLS || Pre-heat oven to **350°F** & remove dinner rolls from plastic bag, wrap in foil & heat until warm, approximately 5-10 minutes. Brush with melted butter before serving.

