

Gourmet **Easter Dinner**



COOKING INSTRUCTIONS

| | | |
|---------------------------|-------------|----------------------|
| Stuffed Pork Roast | 350° | 30 minutes per pound |
| Flank Steak Roast | 350° | 20 minutes per pound |
| Legs of Lamb | 350° | 20 minutes per pound |
| Filet Mignon Roast | 400° | 15 minutes per pound |
| Pork Roast | 350° | 30 minutes per pound |
| Fresh Ham | 300° | 30 minutes per pound |



REHEAT INSTRUCTIONS

| | | |
|-------------------------|-------------|---------------|
| All Cooked Items | 350° | 40-50 minutes |
|-------------------------|-------------|---------------|



INTERNAL TEMPERATURE CHART

| Beef | Lamb* | Poultry | Pork |
|-------------------------------------|-------------------------------------|----------------|-------------|
| Rare 120° Med. 140° Well 150° | Rare 120° Med. 140° Well 150° | 165° | 145° |

***If your leg of lamb roast has a bone inside, slide it out after cooking.
It has already been fully removed from the meat.**

Cooking times may vary based on your oven. Be sure to check occasionally to prevent over cooking or burning.



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