

# Heating & Cooking Recommendations

## Smoked Ham & Turkey

\*Fully Cooked\*

Remove all packaging and place in baking dish or roasting pan (if cooking a half ham, place flat side down). Cover pan with foil or lid adding water to pan for moisture. Place in preheated oven at 325° for approximately 8-10 minutes per pound or until product reaches an approximate internal temperature of 125°F. Baste as needed during cooking time. It is extremely important not to overheat this product.

Since it is fully cooked, you can also take it out of the package and slice it for a cold meat sandwich without heating!

## Turkey & Dressing, BBQ Beef/Pork, Taco Meat, Beef/Pork with Gravy, Maidrites, Cooked Brisket, Chicken Breast, Smokey Pork Loin, & Honey Glazed Ham

\*Fully Cooked\*

- Microwave: Place thawed/frozen meat in microwave-safe container. Stir every 1-2 minutes.  
- Stovetop: Place thawed meat in fry pan and warm over medium heat. Stir every 2-3 minutes.  
- Oven: Place thawed meat in baking dish and heat at 325° stirring every 10-15 minutes. (For Ham, BBQ, and Turkey & Dressing: Use some clear soda around the edges of the dish if it begins to burn to the sides.)

Meat is ready to eat when heated through or an approximate internal temperature of 140° is reached.

## Precooked Sausage Patties

Grill or pan fry on medium heat until patties have slightly browned and are warm. Do not overheat!

## Smoked Ham Steaks & Smoked Pork Loin Chops

\*Fully Cooked\*

- Grill or Stovetop: Warm on medium heat.  
- Oven: Place in baking dish, add water for moisture, and cover with lid or foil. Warm at 275°.  
- Heat until product reaches an approximate internal temperature of 125°. It is extremely important not to overheat this product.

## Fully Cooked Brats, Smoked Brats, Smoked Links, Polish Sausage & Old Fashioned Franks

\*Fully Cooked\*

Grill or pan fry on medium heat until casing has browned and product has heated through. Browning will make the casing crisp so it is not rubbery/gummy.

## Smoked Maple, Breakfast, & Western Links

\*Fully Cooked\*

Pan fry on low-medium heat until product has heated through. Add a small amount of water to the pan if necessary. Adding a small amount of brown sugar at the end of heating will make a sweet glaze.

## Skinless Hot Dogs

\*Fully Cooked\*

Grill or pan fry on medium heat until product has heated through.

## Summer Sausage, Ring Bologna, Beef & Pork Sticks

\*Fully Cooked\*

These products are fully cooked and can be eaten straight from the package.

## Pre-Formed Patties\*

(Beef, Pork, Seasoned, Brat, & BBQ Rib)  
Separate patties, remove paper, and grill or pan fry from frozen state on medium heat. Patties are fully cooked when an internal temperature of 160° is reached.

## Breaded Pork Loin\*

Heat oil in fry pan or deep fat fryer to 350°. Place loin in hot oil and cook until it reaches an internal temperature of 160°, flipping halfway through.

## Meatloaf\*

Place thawed meat in loaf pan and bake in oven at 350°. Baking will take about one hour for one pound. Meat is cooked and ready to eat when an internal temperature of 160° is reached.

## Fresh Links\*

From frozen state, separate links to remove paper. Pan fry on medium heat and separate links as they begin to thaw. Cook until an internal temperature of 160° is reached.

## Fresh Brats, Beer Brats, Fresh Maple Links, Fresh Rope, & Italian Links\*

Brown casing and continue to cook on medium heat until product reaches an internal temperature of 160°. If casings are not browned they will be rubbery.

## Marinated Tenderized Pork Loin\*

Grill or pan fry on medium heat until an internal temperature of 160° is reached.

**\*Product is raw and needs to be fully cooked**

\*\*\*Improper heating or cooking of our products will result in poor product quality\*\*\*

# À La Carte Heating Recommendations

## Augratin or Scalloped Potatoes, Cheesy Potatoes,

Place potatoes into roaster liner and slowly heat at 250° to 275°. You will need to heat them around 3 - 3½ hours. Stir them after 1 hour of cooking with a rubber scraper and every 45 minutes thereafter. Potatoes are done when they are hot throughout & potatoes are tender.

## Baked Beans

Place bean into roaster liner and turn on at 250°—300°. Slowly heat them. Stir after 1 hour of cooking time with a rubber spatula and carefully fold beans together. Stir every 45 minutes to 1 hour after that. Should take around 2-2 ½ hours to heat.

## Corn Casserole

Place casserole in a roaster liner and turn the roaster on 250 degrees and slowly heat the casserole. Stir casserole after 45 minutes and then every 30 minutes after that. Casserole is ready when noodles are soft and casserole is heated through. Should take approximately 2—2 1/2 hours.

## Green Bean Casserole

Place beans into roaster liner and turn on at 250°—300°. Slowly heat them. Stir after 1 hour of cooking time with a rubber spatula and carefully fold beans together. Stir every 45 minutes to 1 hour after that. Should take around 2-2 ½ hours to heat. Add fried onions to top around 15 minutes before finished heating.

## Red Mashed Potatoes

Open bags of potatoes and place them in a roaster liner. Turn roaster on at 250°—275°. Heat slowly for approximately 2 ½-3 hours. Stir potatoes every 45 minutes.

## Parsley Red Potatoes

Place potatoes into roaster liner, turn roaster on to 250° - 300° and slowly heat potatoes. You will need to stir them after 1 hour of cooking time with a rubber scraper and carefully blend them. You will have to stir them again every 45 minutes after that. It should take 2 ½ hours cooking time.

## BBQ Pork/Beef Turkey/Dressing Honey Glazed Ham

Place meat in roaster liner and turn roaster to 250° to 300°. Slowly heat meat. Stir every 45 minutes. Heating will take about 2 ½ hours. Meat is hot and ready to eat at about 140°. Use some clear soda around the edges of the roaster if it begins to burn to the sides.

## Taco Meat & Maidrites

Place meat in roaster liner and turn roaster to 250° to 300°. Slowly heat meat. Stir every 45 minutes. Heating will take about 2 ½ hours. Meat is hot and ready to eat at about 140°.

## Pork/Beef & Gravy (Shredded or Sliced)

Place meat in roaster liner and turn roaster to 225° to 275°. Slowly heat meat. Stir every 45 minutes. Heating will take about 2 ½-3 hours. Meat is hot and ready to eat at about 140°

# Edgewood Locker, Inc. Heating Recommendations



Serving Northeast Iowa since 1966

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