**Hefling’s Amish Farm Market Recipes Remove all meat items from packaging before cooking. Cook times may vary.**

**Chicken Cordon Bleu** (Stuffed with Ham & Swiss Cheese): Place in glass pan and bake at 350$°$ for 40 minutes or until done.

**Chicken Kiev** (Stuffed with Butter & Garlic): Place in glass pan and b at 350$°$ for approximately 40 minutes or until done.

**Gail’s Chicken** (Stuffed with Spinach & Cheese): Bake in the oven in a glass dish lined with tin foil at 350$°$for 40 minutes or until internal tempreaches 160$°$. Time may vary depending on the size.

**Muenster Encroute Chicken** (Cheese & Bacon & Chicken Breast wrapped in Puff Pastry): Place on rack if desired. Bake in the oven at 350$°$ for about 50 minutes or until the internal temp reaches 160$°$. Time may vary depending on the size of the item.

**Schepke Boys KETO Chicken** (Stuffed with Mayo, Cream Cheese, Parmesan Cheese, Spinach, Garlic & seasoning): Bake at 375$°$ for 40 min until done.

**Hef’s Chicken Nuggets** (Special Order Only): Can be baked or deep-fried. Bake in the oven at 350$°$ for 30 min. Deep fry in hot oil for 5-6 min.

**Gluten Free Parmesan Chicken Patties:** Can be baked, grilled or pan fried. Bake at 350$°$ for about 20 minutes. Cook on a hot grill for about 10 minutes. Pan-Fry for about 5 min using a grill pan.

**Kabobs with Marinated Chicken, Onions & Peppers** (Special Order): Grill over direct heat for 4-5 minutes each side or bake in oven at 450$°$ for 20-30 min. Internal temp is 165$°$ F.

**Marinated Whole Chicken**: Roast in the oven at 375$°$ for 60-75 minutes.

**Party Wings**: Bake at 400$°$ in a pan for 30 minutes.

**Artisan Sausage Links (Pork or Chicken**): Can be baked or pan fried. Bake in the oven on a rack at 350$°$ for 30-35 minutes. Pan-fry for about 25-30 minutes in the casing or 15 minutes out of the casing or until done.

**City Chicken (Pork):** Bake at 350$°$ for about 30 minutes or until temperature reaches 160 $°.$

**Pork Cube Steak**: Can be baked or pan fried. Bake in the oven at 350$°$ for 25 minutes. Pan-fry in hot oil for about 10 minutes.

**Pork Roast**: Bake at 400$°$for 1 to 1.5 hours or until the internal temp is 160°.

**Stuffed Pork Chops** (Available Fall &Winter): Bake at 400$°$ uncovered until temp reaches 160$°.$

**Stuffed Pork Roast:** (Available Fall &Winter) Bake at 400$°$ on a roasting rack until temp reaches 160$°$.

**Stuffed Pork Tenderloin**(Stuffed with Bacon, Cheese & Spinach): Cook 375$°$ for 45-50 min.

**London Broil (Beef)**: Bake at 350$°$for 40 minutes. Test for doneness with meat thermometer.

**Meat Loaf**: Bake at 350$°$for 1 hour & 15 min.

**Mock Chicken** (Ground Beef on a stick): Bake in the oven at 350$°$ for about 25-30 minutes or fry in a pan with oil.

**Spiedini Rolls** (Top Round with Ham & Cheese): Bake in the oven at 350$°$ for about 10-15 minutes or until cheese is melted.

**Scotch Sizzlers** (From Beef Chuck): Pan Fry on medium-high heat for about 2-3 minutes per side.

**Skirt Steak**: Can cook on hot grill for 2-3 minutes per side or fry in a pan for 10 minutes per side or until internal temp reaches 160$°$.

**Stir Fry Beef:** Pan fry with oil until meat reaches 160$°$. Serve over rice or noodles.

**Wafer Steak Beef:**Pan-fry on high heat for 2-3 min per side.

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| **Beef****Center** | **Take Out at:** | **Cut at:** |
| Rare | 130˚ | 140˚ |
| Medium Rare | 140˚ | 150˚ |
| Medium | 150˚ | 160˚ |
| Well Done | 160˚ | 170˚ |