

Breakfast Items:

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°F is reached.

Fresh Maple Links

Fresh Rope

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

Precooked Sausage Patties*

Grill or pan fry on medium heat until product has heated through. Do not overheat!

Smoked Maple Links*

Breakfast Links*

Smoked Western Links*

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

Smoked Links*

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.

Bacon*

Stovetop: Pan fry on medium heat. Flip bacon strips when they lift easily off pan. Meat is ready when brown and crisp.

Oven: Preheat oven to 400°F. Place strips on baking sheet and bake for 15-20 minutes. Flip strips halfway through. Meat is ready when brown and crisp.

Heat & Serve Items:

Cooked Beef Brisket*

Cooked Beef Maidrites*

Cooked Beef Pot Roast*

Beef/Pork Taco Meat*

Cooked Marinated Chicken Breast*

Hickory Smoked Pulled Pork*

Sliced Honey Glazed Ham*

BBQ Beef/Pork*

Beef/Pork with Gravy*

Smokey Pork Loin*

Turkey & Dressing*

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°F 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.)

Microwave: Place thawed/frozen meat in microwave-safe container. Stir every 1-2 minutes.

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



Heating & Cooking Recommendations



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Bratwurst:

Fresh Brats

Beer Brats

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

Fully Cooked Brats*

Smoked Brats*

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.

Hot Dogs:

Old Fashioned Franks*

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.

Skinless Hot Dogs*

Grill or pan fry on medium heat until product has heated through. Do not overheat!

Patties:

Beef Pizza Patties

BBQ Rib Sandwiches

Beef Patties

Pork Patties

Seasoned Pork Patties

Brat Patties

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°F is reached.

Smoked Products:

Smoked Ham*

Smoked Turkey*

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°F 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!

Smoked Ham Steaks*

Smoked Pork Loin Chops*

Grill or Stovetop: Warm on medium heat.
Oven: Place thawed meat in baking dish and heat at 275°F, add water for moisture, cover with lid or foil.

Heat until product reaches an approximate internal temperature of 125°F.
It is extremely important not to overheat this product.



Summer Sausage* & Snack Sticks*:

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

Fresh Beef:

Prime Rib

For a 10-12lb Prime Rib cook for 4 ½ - 5 hours at 200°-250°F until internal temperature reaches 135°-Rare or 140°-Medium.

Fresh Pork:

Breaded Pork Loin

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

Marinated Tenderized Pork Loin

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

Other Sausage Products:

Ring Bologna*

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

Italian Links

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

Polish Sausage*

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.

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°F is reached.

Denotes product is fully cooked