**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 350for 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 400for 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 350for 40 minutes. Test for doneness with meat thermometer.

**Meat Loaf**: Bake at 350for 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˚ |