

Reynolds® Oven Bags

Cooking Guide

**for Meats up to 8 lbs.
and 4 to 6 Serving Recipes**



Five Easy Steps To A Great Meal



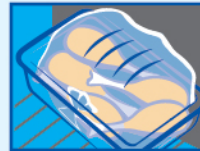
Preheat oven according to recipe or chart. Do not exceed 400°F. Do not use in countertop Electric Roaster Oven. Place bag in pan at least 2 inches deep.



ALWAYS add FLOUR* according to recipe or chart to help prevent bag from bursting. Arrange food evenly in bag. Always support bag with pan. *Use wheat, rice, potato, nut or gluten free flours, corn starch, corn meal or matzo meal.



Place food in bag! Close bag with tie (found inside this package). Cut six 1/2-inch slits in top of bag to allow steam to escape. Tuck ends of bag in pan.



Place pan in oven, allowing room for bag to expand during cooking without touching heating elements, wall or racks. Bag should not hang over rim of pan.



Bake according to recipe or chart. To serve - carefully cut open top of oven bag. Remember - always support bag with pan. Enjoy!

**For comments
or questions:**

Visit: ReynoldsKitchens.com
Call: 1-800-433-2244 9:00 a.m. - 4:30 p.m. EST

Write: Reynolds Kitchens
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INSTRUCTIONS: Preheat oven to 350°F. Add 1 Tbsp. flour to oven bag. Brush turkey with vegetable oil or butter. Season as desired. Close bag and cut six 1/2-inch slits in top of bag; see directions on back for more details. Bake according to chart below. **ALWAYS CHECK DONENESS TEMPERATURE WITH MEAT THERMOMETER.**

Turkey

Turkey Breast, bone-in
Turkey Breast, boneless

Total Weight

Time

Add
Flour

Add
Water

Meat
Thermometer
Temperature

4-8 lb.

1-1/4 to 2 hr

1 Tbsp.

None

170°F

2-1/2 to 3 lb.
3-5 lb.

1-1/4 to 1-3/4 hr
1-3/4 to 2-1/4 hr

1 Tbsp.
1 Tbsp.

None
None

170°F
170°F

Turkey Drumsticks

1-1/2 to 3 lb.

1-1/2 to 1-3/4 hr

1 Tbsp.

1/2 cup

180°F

Poultry

Chicken Pieces

2-3 lb.

45-50 min

1 Tbsp.

None

180°F

Chicken Thighs

1/2 to 2-1/4 lb.

35-40 min

1 Tbsp.

None

180°F

Chicken Drumsticks

1 to 2-1/2 lb.

35-40 min

1 Tbsp.

None

180°F

Chicken Breast Halves, bone-in

1-1/2 to 2-1/2 lb.

40-45 min

1 Tbsp.

None

170°F

Chicken Breast Halves, boneless

3/4 to 1-1/2 lb.

25-30 min

1 Tbsp.

None

170°F

Whole Chicken

3-1/2 to 4 lb.
4-7 lb.

1 to 1-1/4 hr
1-1/4 to 1-1/2 hr

1 Tbsp.
1 Tbsp.

None
None

180°F
180°F

Cornish Hens (1 to 1-1/2 lb. each)

1-1/2 to 3-1/2 lb.
3-1/2 to 7 lb.

40-45 min
45-60 min

1 Tbsp.
1 Tbsp.

None
None

180°F
180°F

Duck, 5 lb.

Add 2 Tbsp. flour, put apple or onion in the cavity, and bake at 325°F for 1-1/2 to 2 hours.

INSTRUCTIONS: Preheat oven to 325°F. Add 1 Tbsp. flour to oven bag. Season beef or lamb with 1 tsp. dried thyme, 1/2 tsp. pepper. Close bag and cut six 1/2-inch slits in top of bag; see directions on back for more details. Bake according to chart below. **ALWAYS CHECK DONENESS TEMPERATURE WITH MEAT THERMOMETER.**

Beef

	Total Weight	Time	Add Flour	Add Water	Meat Thermometer Temperature
Chuck Pot Roast, boneless	1-1/2 to 2-1/2 lb. 2-1/2 to 5 lb.	1-3/4 to 2 hr 2 to 3 hr	1 Tbsp. 1 Tbsp.	1/2 cup 1/2 cup	Fork Tender Fork Tender
Round Tip Roast (Sirloin Tip)	3-8 lb.	1-1/2 to 2-1/2 hr	1 Tbsp.	1/4 cup	145°F
Eye of Round Roast	2-3 lb. 3-5 lb.	1 to 1-1/4 hr 1-1/4 to 1-3/4 hr	1 Tbsp. 1 Tbsp.	1/4 cup 1/4 cup	145°F 145°F
Top Round (London Broil)	3 to 3-1/2 lb.	55-60 min	1 Tbsp.	1/2 cup	145°F
Rump Roast	2-4 lb. 4-8 lb.	1-1/2 to 2 hr 2 to 2-1/2 hr	1 Tbsp. 1 Tbsp.	1/4 cup 1/4 cup	160°F 160°F
Bottom Round Roast	2-4 lb. 4-8 lb.	1-1/2 to 2 hr 2 to 2-1/2 hr	1 Tbsp. 1 Tbsp.	1/4 cup 1/4 cup	160°F 160°F
Prime Rib Roast	2-3 lb. 3-5 lb.	3/4 to 1-1/4 hr 1-1/4 to 2 hr	1 Tbsp. 1 Tbsp.	None None	145°F 145°F
Brisket, boneless half	2-3 lb. 3-5 lb.	1-1/2 to 2-1/2 hr 2-1/2 to 3 hr	1 Tbsp. 1 Tbsp.	1/2 cup 1/2 cup	Fork Tender Fork Tender
Corned Beef Brisket	2-3 lb. 3-5 lb.	2-1/2 to 3 hr 3 to 3-1/2 hr	1 Tbsp. 1 Tbsp.	1/2 cup 1/2 cup	Fork Tender Fork Tender
Lamb					
Leg Roast, rolled, boneless	2-4 lb. 4-5 lb.	1 to 1-1/2 hr 1-1/2 to 2 hr	1 Tbsp. 1 Tbsp.	None None	150°F 150°F
Leg Roast, half, bone-in	3-5 lb.	1 to 1-1/2 hr	1 Tbsp.	None	150°F

INSTRUCTIONS: Preheat oven to 325°F. Add 1 Tbsp. flour to oven bag. Season fresh pork as desired. No seasoning needed for smoked pork. Close bag and cut six 1/2-inch slits in top of bag; see directions on back for more details. Bake according to chart below. **ALWAYS CHECK DONENESS TEMPERATURE WITH MEAT THERMOMETER.**

Pork

	Total Weight	Time	Add Flour	Add Water	Meat Thermometer Temperature
Fresh Ham (Pork Leg, boneless)	5-8 lb.	2 to 3 hr	1 Tbsp.	1/2 cup	160°F
Fresh Ham (Pork Leg, bone-in)	4-5 lb.	2-1/2 to 3 hr	1 Tbsp.	1/2 cup	160°F
Top Loin Roast, boneless	2-3 lb. 3-6 lb.	1 to 1-1/2 hr 1-1/2 to 1-3/4 hr	1 Tbsp. 1 Tbsp.	1/4 cup 1/4 cup	160°F 160°F
Sirloin Roast, bone-in	2-1/2 to 3 lb. 3-6 lb.	1-1/4 to 1-1/2 hr 1-1/2 to 2-1/4 hr	1 Tbsp. 1 Tbsp.	1/4 cup 1/4 cup	160°F 160°F
Tenderloin, whole (3/4 to 1 lb. each)	1-1/2 to 2 lb.	35-40 min	1 Tbsp.	None	160°F
Pork Chops (1/2-inch thick)	3/4 to 1-1/2 lb.	30-35 min	1 Tbsp.	None	160°F
Spareribs	1 to 4 lb.	1-1/4 to 1-1/2 hr	1 Tbsp.	1/4 cup	Fork Tender
Boston Butt Roast (Shoulder)	2-1/2 to 3 lb. 3-6 lb.	1-3/4 to 2-1/4 hr 2-1/4 to 3 hr	1 Tbsp. 1 Tbsp.	1/4 cup 1/4 cup	Fork Tender Fork Tender
Fresh Picnic	4-5 lb.	2-1/2 to 3 hr	1 Tbsp.	1/4 cup	160°F
Smoked Pork					
Smoked Picnic	5-8 lb.	2-1/4 to 3 hr	1 Tbsp.	1/4 cup	160°F
Fully Cooked Ham Half, bone-in	6-8 lb.	1-1/2 to 2 hr	1 Tbsp.	None	140°F
Fully Cooked Ham Half, boneless	2-6 lb.	1 to 1-3/4 hr	1 Tbsp.	1/2 cup	140°F

Reynolds®

Also available Turkey size!

For more tips and recipes visit reynoldskitchens.com

