

# Reynolds® Oven Bags

## Cooking Guide



**Turkey Size**  
for meats & poultry 8 to 24 lbs.

### Five Easy Steps To A Great Meal



Preheat oven to 350°F. Do not exceed 400°F.



Add 1 TBSP. flour to bag. Shake! This helps prevent bag from bursting. Place bag in pan at least 2 inches deep.



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 pan.



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

**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 "How To Use" directions above for more details. Bake according to chart below.  
**IF MEATS ARE SMALLER THAN 8 lbs:** Close bag about 1-inch from food and cut off excess bag material.  
**ALWAYS CHECK DONENESS TEMPERATURE WITH MEAT THERMOMETER.**

### Beef

	Total Weight	Time	Add Flour	Add Water	Meat Thermometer Temperature
Beef Rib Roast, small end 4 ribs	8-10 lb	2 1/2 to 2 3/4 hr	1 Tbsp.	None	145° F
Brisket, boneless whole	8-10 lb	3 to 3 1/4 hr	1 Tbsp.	None	Fork tender

### Lamb

Leg of lamb, bone-in	8-10 lb	2 to 2 1/2 hr	1 Tbsp.	None	150° F
Leg of lamb, boneless	7-8 lb	1 3/4 to 2 1/4 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 "How To Use" directions above for more details. Bake according to chart below.  
**IF MEATS ARE SMALLER THAN 8 lbs:** Close bag about 1-inch from food and cut off excess bag material.  
**ALWAYS CHECK DONENESS TEMPERATURE WITH MEAT THERMOMETER.**

### Pork

	Total Weight	Time	Add Flour	Add Water	Meat Thermometer Temperature
Fresh Ham (Pork Leg) boneless	12-14 lb	3 1/2 to 4 hr	1 Tbsp.	1/2 cup	160° F
Top Loin Roast, boneless, tied	10 lb	2 to 2 1/4 hr	1 Tbsp.	1/2 cup	160° F
Whole Fully Cooked Ham, bone-in	12-16 lb	2 1/2 to 3 1/4 hr	1 Tbsp.	None	140° F
Fully Cooked Ham Half, bone-in	8-10 lb	2 to 2 1/2 hr	1 Tbsp.	None	140° F
Fully Cooked Ham Half, boneless	10-12 lb	2 1/4 to 2 3/4 hr	1 Tbsp.	1/2 cup	140° F
Spiral Sliced Ham - place cut side down	8-10 lb	1 1/2 to 1 3/4 hr	1 Tbsp.	None	140° F
Whole Country Ham, bone-in*	10-14 lb	3 1/2 to 4 1/2 hr	1 Tbsp.	•	160° F
Country Ham Half, bone-in*	5-7 lb	2 1/2 to 3 hr	1 Tbsp.	•	160° F

**\*ADDITIONAL INSTRUCTIONS FOR COUNTRY HAM:** Soak completely covered in water 24 hours before cooking; drain. Add 4 cups fresh water to oven bag to cook whole country ham; 2 cups water for country half.