



COOKING

&

KITCHEN TIPS

Tips on Roasting Pork:

- **For a crisp surface on your roast, be sure the oven is fully preheated before place the roast in it and do not cover the meat while roasting.**
- **To add extra flavor, rub the surface of the meat with your favorite seasonings before roasting.**
- **Roasting at a lower oven temperature (NEVER roast meat below 200°F) will result in meat that is more flavorful and moist. It will take longer to cook but the results will be worth the wait.**
- **A roast with a bone in it will cook faster than a boneless roast because the bone will conduct heat faster than the meat.**
- **Do not use sharp utensils that may pierce the meat when trying to turn it because piercing allows valuable juices to escape. Use other utensils, such as wooden spoons and spatulas for turning the meat.**
- **If cooking more than one roast, be sure that there is uniform space around them so that they will cook evenly. The roasts should not be touching and there should be enough room around them to allow air and heat to circulate.**
- **When placing a thermometer in the meat to check for doneness, be sure that the stem of it is not touching a bone because this can result in a false reading.**
- **Using the drippings from the roasted meat will provide great flavor when making a stock, gravy or sauce.**

