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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN

Pork Roasting Chart

Cut	Internal Temp	Cooking Minutes per pound
Loin	150° - 160°	20 - 22
Crown Roast	150° - 160°	20 - 22
Ribs		30
Ham (bone in - fully cooked)	130° - 140°	10 - 12

Roast, uncovered, in a pre-heated 350° oven.
Use instant read thermometer to check internal temperature.

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