



9015 W. Burleigh St.
Milwaukee, WI 53222
(414)873-7960

WWW.BUNZELS.COM
info@bunzels.com



Store Hours:
M, W, Th & F 8:30-5:30
Tue 8:30-2:00
Sat 8-5
Closed Sundays
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FEBRUARY MEAT DEAL



COOKING INSTRUCTIONS

1 GODFATHER PORK ROAST

(Boneless Pork Sirloin stuffed w/ Italian Sausage, Black Olives & 3 kinds of Cheese)

The Godfather Roast is best cooked covered at 325° for 60 to 75 minutes. If you would like to brown the top of the roast remove the cover for the last 10 minutes. Ideally the roast should have an internal temperature of 165°.

2 BONELESS PORK CHOPS

Put the chops in the oven covered at 325° for 50 to 70 minutes. Ideally the chops should have an internal temperature of 165°.

1 CHICKEN (WHOLE OR CUT UP)

Put the Chicken in the oven at 325° for 60 to 90 minutes. Ideally the chicken should have an internal temperature of 165°.

2 CHICKEN PATTIES (PRE-COOKED)

The patties are fully cooked so you can put them in the oven at 350° for 10 to 15 minutes or the microwave on High for a couple of minutes.