## Cheatography

Well Done Meat Cooking Times Cheat Sheet	t
by atrsd via cheatography.com/128846/cs/25320/	

350F Normal Oven Cooking		
Ribeye Steak, 1" Thick	55 minutes	
Pork Loin	65 minutes	
Chicken (Pieces)	75 minutes	
Fish	N/A - Use 400F for fish	
COLD OVEN START	+ Add 10 minutes	
FROZEN FOOD START	+ Add 10 minutes	
Using open-top glass or cast iron flat pan/griddle.		
300F Slow Cooking		

400F Fast Cooking		
Fish	20 minutes	
Chicken	40 minutes	
FROZEN START	+ Add 10 minutes	
COLD OVEN START	+ Add 10 minutes	
450F Crazy High-Temp Cooking		
Fish	10 minutes	
Burgers	20 minutes	
Chicken	30 minutes	
COLD OVEN START	+ Add 15	
	minutes	
FROZEN FOOD	+ Add 10	
START	minutes	
Do not use olive oil at this temperature.		

Lamb Leg

4 hours

Using glass container covered by aluminum foil.



## By **atrsd**

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