

## Beef, Lamb, Pork and Veal Roasting Chart

Minimum internal temperature = <b>145 °F</b> .		
Allow to rest for at least <b>3 minutes</b> .		
Type	Oven °F	Timing
<b>Beef</b>		
Rib roast, bone-in 4 to 6 lbs.	325	23 to 25 min/lb.
Rib roast, boneless 4 to 6 lbs.	325	28 to 33 min/lb.
Round or rump roast 2 ½ to 4 lbs.	325	30 to 35 min/lb.
Tenderloin roast, whole 4 to 6 lbs.	425	45 to 60 minutes total
<b>Lamb</b>		
Leg, bone-in 5 to 7 lbs. 7 to 9 lbs.	325	20 to 25 min/lb. 10 to 15 min/lb.
Leg, boneless, rolled 4 to 7 lbs.	325	25 to 30 min/lb.
Shoulder roast 3 to 4 lbs.	325	30 to 35 min/lb.
<b>Fresh Pork</b>		
Loin roast, bone-in or boneless 2 to 5 lbs.	350	20 min/lb.
Crown roast 10 lbs.	350	12 min/lb.
Tenderloin ½ to 1 ½ lbs.	425-450	20 to 27 minutes total
Boston butt 3 to 6 lbs.	350	45 min./lb.

Minimum internal temperature = **145 °F**.

Allow to rest for at least **3 minutes**.

Type	Oven °F	Timing
<b>Ribs</b> 2 to 4 lbs.	350	1 ½ to 2 hours (or until fork tender)
<b>Veal</b>		
<b>Rib roast</b> 4 to 5 lbs.	325	25 to 27 min/lb.
<b>Loin</b> 3 to 4 lbs.	325	34 to 36 min/lb.

Date Last Reviewed December 18, 2020