

# OYAMA COOKING INSTRUCTIONS



---

## How to heat an Oyama Duck Confit

Preheat the oven to 375°F.

Place the duck confit on a baking sheet, skin side up.

Push the sheet into the oven.

After 20 minutes, it will be nice and bubbling, with a crispy skin.

Serve immediately with mashed potatoes and a light crispy salad.  
Also delicious with stewed red cabbage.

---

## How to cook an Oyama Corned Beef

Place the corned beef with the spices and a quartered onion into a pot that is just large enough to hold it.

Cover with water, add a pinch of salt, sugar and a bay leaf.

Bring to a boil then reduce heat to maintain a simmer for 2–4 hours depending on the size. Add more water as needed to keep corned beef covered.

Cook until fork tender (when a meat fork is poked in and twisted gently, the meat should give away).

*Corned Beef is easily reheated and can hardly be overcooked!  
Use the leftovers (if there are any!) as you would any ham.*

---

## How to fry our nitrate and nitrite-free Bacon

Allow pan to preheat for a minute or so over medium heat.

Place the bacon slices in the pan, so they do not overlap.

We prefer the bacon to be a little thicker so it does not crisp too much. Put the lid on.

After about 2 minutes, turn to cook the other side, another 1½ minutes.

Crisp according to your preference, although we recommend a nice golden brown, since this makes for the best flavor.

When desired crispiness is reached, lay bacon on paper towel to drain.

---

## How to bake a Swedish Ham

*The Swedish Ham is, as far as we are concerned, the tastiest of all cooked/roasted hams (alongside the traditional Yorkshire Ham).*

To prepare a Swedish ham, you will need some time, but the result is very well worth your efforts.

Place the ham either on a cooking rack on top of a roasting or baking tray, or simply lay it skin side down on a slightly greased roasting pan or baking tray.

Preheat your oven.

**SLOW ROASTING:** roast at 275°F (140°C)  
40 min/lbs (90 min/kg)

**ROASTING:** roast at 325°F (160°C)  
30–35 min/lbs (55–65 min/kg)

Use a meat thermometer or a metal skewer to check for doneness, minimum 170°F (75°C) measured in the center of the ham. If the ham turns too dark, add some water and cover with aluminum foil.

Apply apricot or maple glaze shortly before serving (brush with apricot jam or maple syrup, sprinkle with brown sugar and place briefly under broiler to brown glaze).

---

## How to cook Haggis

Bring a large pan of water to the boil, place haggis inside, then turn down immediately to a gentle simmer. Calculate about 75 minutes per kg, or 35-40 minutes per lb.

In the meantime, to make the necessary accompanying “neeps and tatties” (turnips and potatoes), boil each separately in salted water until soft, pour off the water, mash with butter.

Slice the cooked haggis and put a scoop each of the neeps and tatties on the plate with it.

# OYAMA SAUSAGE COOKING GUIDE



---

## How to thaw an Oyama Fresh Sausage

Overnight in the fridge

If in a rush, for 2 hours in cold water

*Tip: For best flavor, eat within 2 months of freezing*

---

## How to take the casing off an Oyama Fresh Sausage for use in stuffing or pizza topping

*We use only natural casings on our sausages*

Place the sausages in a bowl and cover completely with cold water for around 3-4 minutes.

Remove sausages from water and make a small cut in the casing. Peel casing off and discard.

---

## Cooking Methods

*\*Do not boil, microwave, overcook or prick. Core temperature must reach 165°F (74°C) on a meat thermometer*

---

### PAN-FRY

Preheat pan, add a small amount of olive oil or butter.

Brown sausages in a covered pan over medium heat for approx. 10 minutes. Turn and brown on the other side an additional 10 minutes.

*Tip: You can add a few tablespoons of water if sausages are browning more than you like.*

---

### BBQ

Medium heat, lid on, turn several times, 20–25 minutes

---

### OVEN

Preheat oven to 400°F

Place sausages on rack or shallow pan

Roast 20–25 minutes, turning to brown on all sides

---

### SIMMER

In soups, stews or sauces for approximately 20 minutes

---

## How to cook and serve an Oyama Weisswurst the traditional Bavarian way

Bring a pot of water to a boil.

Drop the Weisswurst in, turn the heat to low and simmer gently.

After about 10 minutes, remove the Weisswurst, take the casings off and serve immediately.

Traditionally, the Weisswurst is served with a sweet mustard (Bavarian Loewensenf), a pretzel (Laugenbretzel) and, of course, a good Bavarian Weiss beer!