

REHEATING INSTRUCTIONS ROSH HASHANAH

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines, and may vary with each home oven. Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

For best results, allow tray of food to sit out for no longer than 3 hours to reach room temperature before reheating.

SOUPS

Matzo Ball

Stove Top: Remove soup from packaging, place soup in sauce pot place on stove top on medium to low heat, stir occasionally until internal temperature is 145°, approximately 5-8 minutes.

Microwave: Remove top from containers, place in microwave and heat at 45 sec intervals, stirring in-between until desired temperature is reached.

Entrées

Honey Citrus Salmon

1. Preheat oven to 350°.
2. Cover, and cook for 8-10 minutes, or until temperature reaches 165°.

Slow Roasted Beef Brisket

1. Preheat oven to 350°.
2. Place in over, covered, for approximately 30 minutes, or until internal temperature is 165°.

Apple Glazed chicken Thighs

1. Preheat oven to 350°.
2. Cover with foil and heat for 20-25 minutes, or until internal temperature reaches 165°.

SIDES

Potato Latkes

1. Place potato pancakes uncovered in pre heated oven for 15 minutes, flip over for 5 more minutes.

Potato pancakes are fully cooked, just need to be heated through.

Asparagus with Garlic & Oil

1. Place in 350° preheated oven, covered, for approximately 20-25 minutes.
2. Remove cover half way through reheating and stir vegetables, loosely place cover back on to finish heating.

For a more tender vegetable, continue cooking for up to an additional 20 minutes, until desired firmness is reached.

Roasted Red Potatoes

1. Preheat oven to 385°.
2. Place potatoes in oven for approximately 15-20 minutes.
3. Remove cover and stir, place back in oven without cover for 5 minutes.

Potatoes are fully cooked, just need to heat through.