

**EASTER & PASSOVER 2010
REHEAT INSTRUCTIONS**

- 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.
- Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:
 - Never put foil or metallic containers in the microwave.
 - Keep foods loosely covered with microwave-safe wrap.
 - Rotate or stir items at least once during the reheating process.
- 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.
- Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.
- Always keep stored food covered and refrigerated at 41°F degrees or less.
- Always use caution when removing containers from microwave or oven. For ease and safety, place black ovenable containers on a cookie sheet before placing in the oven.

BRUNCH

Frittatas:

Remove plastic top from container. Place container in a 350°F oven for 8-10 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if frittatas brown too quickly.

Quiches:

Remove plastic shell. Place foil container in a 350°F oven for 9-12 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if quiches brown too quickly.

French Toast Bread Pudding:

Remove plastic top from container and replace with foil. Remove compote and refrigerate until ready to serve. Place container in a 350°F oven for 12-18 minutes, until internal temperature reaches 165°F. Remove the foil for the last 5 minutes of heating to brown the top.

Festive Fruit Platter & New York Style Breakfast Platter:

Keep refrigerated until ready to serve.

STARTERS

Cream of Asparagus Soup:

Remove soup from plastic container and place in pot over medium heat. Heat, stirring occasionally, until temperature registers 165°F.

Classic Chicken Soup with Dill:

Remove soup from plastic container and place in pot over medium heat. Heat, stirring occasionally, until temperature registers 165°F.

Matzoh Balls in Broth:

Remove soup from plastic container and place in pot over medium heat. Heat, stirring occasionally, until temperature registers 165°F.

Mini Quiche Florentine & Lorraine:

Remove plastic top from container. Place container in a 350°F oven for 5-7 minutes until internal temperature reaches 165°F.

Mini Maryland Crab Cakes with Chipotle Caper Remoulade:

Remove plastic top from container. Remove Chipotle-Caper Remoulade and refrigerate until ready to serve. Place container in a 350°F oven for 5-7 minutes until internal temperature reaches 165°F.

Mini Salmon Cakes with Cucumber-Dill Yogurt Sauce:

Remove plastic top from container. Remove Cucumber-Dill Yogurt Sauce and refrigerate until ready to serve. Place container in a 350°F oven for 5-7 minutes until internal temperature reaches 165°F.

Lemon-Caper Deviled Eggs:

Keep refrigerated until ready to serve.

Chopped Chicken Liver:

Keep refrigerated until ready to serve.

Gefilte Fish:

Keep refrigerated until ready to serve.

SIDES

Artichoke Risotto:

Oven: Remove plastic top from container. Pour 1 tablespoon of water in the bottom of the container. Cover container with foil and place in a 350°F oven for 12-15 minutes until internal temperature registers 165°F.

Microwave: Remove top from container. Loosely cover risotto with a damp paper towel. Microwave on HIGH for 2-3 minutes until internal temperature registers 165°F.

Parmesan Polenta:

Oven: Remove plastic top from container. Cover container with foil and place in a 350°F oven for 12-15 minutes until internal temperature registers 165°F. Remove foil for the last 5 minutes of cooking to brown the top.

Microwave: Remove top from container. Loosely cover polenta with a damp paper towel. Microwave on HIGH for 2-3 minutes until internal temperature registers 165°F.

Greek-Style Roasted Potatoes:

Stove: Lightly coat frying pan with oil and warm over medium heat. Fry potatoes, turning frequently, until crisp on both sides.

Oven: Remove plastic top from container. Place container in a 400°F oven for 12-18 minutes, or until internal temperature registers 165°F. Stir potatoes halfway through heating.

Green Beans with Almonds:

Stove: Remove green beans from plastic container and place in sauté pan over medium heat. Heat, stirring occasionally, for 4-6 minutes until internal temperature reaches 165°F.

Microwave: Loosen plastic top and microwave on HIGH for 1-2 minutes to an internal temperature of 165°F.

Lemon-Ginger Poached Mister Spear Asparagus:

Serve chilled or at room temperature.

Fried Roman Artichokes:

Remove plastic top from container. Place container in a 350°F oven for 12-15 minutes, stirring halfway through, until internal temperature reaches 165°F and the artichokes are crispy. For extra crispy artichokes, remove from plastic container and place on a cookie sheet before heating.

Three Pea Salad:

Serve chilled or at room temperature.

Potato Latkes:

Stove: Lightly coat frying pan with oil and warm over medium heat. Fry latkes, turning frequently, until crisp on both sides.

Oven: Remove plastic top from container. Place container in a 400°F oven for 5-7 minutes, or until internal temperature registers 165°F.

Potato and Vegetable Kugel:

Remove plastic top from container and replace with foil. Place container on a cookie sheet in a 350°F oven for 30-40 minutes until internal temperature registers 165°F. Remove foil for the last 5 minutes of heating to brown the top.

Matzoh Bread Pudding:

Remove plastic top from container and replace with foil. Place container on a cookie sheet in a 350°F oven for 25-30 minutes until internal temperature reaches 165°F. Remove the foil for the last 5 minutes of heating to brown the top.

Carrot & Sweet Potato Tsimmes:

Excellent served at room temperature. If you choose to reheat, remove plastic top from container and replace with foil. Place container in a 350°F oven for 25-35 minutes, stirring halfway through, until internal temperature reaches 165°F.

Spinach Soufflé:

Remove plastic top from container and replace with foil. Place container on a cookie sheet in a 350°F oven for 20-30 minutes until internal temperature reaches 165°F. Remove the foil for the last 5 minutes of heating to brown the top.

ENTREES

Honey Glazed Ham with Rhubarb Roasted Apples:

Remove ham and pan from plastic bag. Remove container of apples and refrigerate until service. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Cover ham tightly with foil and place in a 350°F oven for about 1 1/2 to 2 hours, until internal temperature reaches 165°F. Baste every 30 minutes with juices. Remove foil for the last 20 minutes to caramelize the exterior. Allow ham to rest outside of the oven for 15 minutes before carving. While meat is resting, place apples in sauté pan over medium heat, stirring occasionally, for 4-6 minutes. Apples can also be warmed in the microwave on HIGH for 2-3 minutes.

Braised Lamb Shanks:

Remove foil top from container. Remove container of Mint Pistou if present and refrigerate until needed. Pour lamb jus over the lamb shanks in the foil container. Replace the foil lid and seal tightly. Place container in a 350°F oven for 30-40 minutes, until internal temperature reaches 165°F. Check halfway through heating; add water or stock to bottom of container if jus has dried. Serve immediately.

Beef Tenderloin with Gorgonzola Cream:

Best served rare at room temperature. Remove from refrigerator 20 minutes before serving to take off the chill. If you choose to reheat, remove the container of Gorgonzola Cream and arrange the meat in a single layer in the container. Replace the foil lid. Place container in a 350°F oven for 4-6 minutes for medium rare, 6-8 minutes for medium, and 8-10 minutes for well done. Before service, warm the Gorgonzola Cream gently in a small sauté pan over low heat or in the microwave on HIGH for 1-2 minutes.

Balsamic-Orange Roasted Chicken with Spiced Oranges:

Remove foil top from container. Remove container of Spiced Oranges and refrigerate. Replace foil lid and seal tightly. Place container in a 350°F oven for 20-30 minutes until internal temperature reaches 165°F. Remove foil lid for the last 5 minutes to crisp skin. Before service, warm the Spiced Oranges in a small sauté pan over medium heat or in the microwave on HIGH for 1-2 minutes.

Mediterranean Stuffed Salmon:

Remove foil top from container. Place container in a 350°F oven for 7-10 minutes until internal temperature reaches 165°F.

Traditional Beef Brisket with Slow-Braised Vegetables:

Remove foil top from container. Remove the container of gravy and refrigerate. Replace foil top; seal tightly. Place container of brisket in 350°F oven for 20-30 minutes until internal temperature reaches 165°F. Before service, warm the gravy in a small sauté pan over medium heat or in the microwave on HIGH for 2-3 minutes.

Spinach “Matzagna”:

Leave foil top on container. Place container in a 350°F oven for 40-60 minutes until internal temperature reaches 165°F

EXTRAS

Seder Plate:

Keep refrigerated until just before service.

Strawberry Rhubarb Compote:

Serve chilled or at room temperature.

Rhubarb Roasted Apples:

Place apples in sauté pan over medium heat, stirring occasionally, for 4-6 minutes or microwave on HIGH for 2-3 minutes.

Mint Pistou:

Serve chilled or at room temperature.

Apple-Pear Haroset:

Serve chilled or at room temperature.

Cinnamon Scented Applesauce:

Serve chilled or at room temperature.

Prepared Horseradish:

Serve chilled or at room temperature.

Brisket Gravy:

Remove gravy from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature registers 165°F.