

CHANUKAH 2018 REHEATING 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, always place black ovenable containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

STARTERS

MATZOH BALLS IN BROTH

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

CLASSIC CHICKEN NOODLE SOUP

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

CHOPPED CHICKEN LIVER

Keep refrigerated until ready to serve.

CHICKEN LIVER PLATE

Keep refrigerated until ready to serve.

SIDES

POTATO LATKES

STOVE: Lightly coat frying pan with oil and warm over medium heat. Fry latkes in oil, turning frequently, until crisp on both sides and internal temperature reaches 165°F.

OVEN: Remove plastic top from container. Place container in 400°F oven for approx. 5-7 minutes, until latkes are crisp and internal temperature reaches 165°F.

POTATO VEGETABLE PANCAKES

STOVE: Lightly coat frying pan with oil and warm over medium heat. Fry pancakes in oil, turning frequently, until crisp on both sides and internal temperature reaches 165°F.

OVEN: Remove plastic top from container. Place container in 400°F oven for approx. 5-7 minutes, until pancakes are crisp and internal temperature reaches 165°F.

NOODLE KUGEL

OVEN: Remove plastic top from container and replace with foil. Place in 350°F oven for approx. 35-40 minutes until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Check temperature and continue heating 1-3 minutes more, if necessary, to internal temperature of 165°F.

HARICOTS VERTS WITH ALMONDS & LEMON

STOVE: Remove from plastic container and place in sauté pan over medium heat. Heat, stirring occasionally, for approx. 3-5 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove plastic lid and microwave on HIGH for 2 minutes. Stir and continue heating approx. 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

ROASTED SQUASH & PARSNIPS

OVEN: Remove plastic lid from container and replace with foil. Place squash & parsnips in a 350°F oven for approx. 20-30 minutes, until internal temperature reaches 165°F. Stir dish halfway through heating.

MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 2-3 minutes. Stir and continue heating 1-3 more minutes, if necessary, until internal temperature reaches 165°F.

TRUFFLED POTATOES WITH SAUTEED MUSHROOMS

OVEN: Remove plastic packaging and lid from container and replace with foil. Place container in 350°F oven for approximately 15-20 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 4 minutes. Test and continue heating approximately 1-3 minutes more, if necessary, to internal temperature of 165°F.

CARROT & SWEET POTATO TZIMMES

OVEN: If you choose to reheat, remove plastic packaging and lid, and replace with foil. Place container in a 350°F oven for approx. 25-35 minutes, stirring halfway through, until internal temperature reaches 165°F.

MICROWAVE: Remove plastic packaging and lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Check temperature and continue heating 1-3 minutes more, if necessary, to internal temperature of 165°F.

Also excellent served at room temperature.

PARMESAN ARTICHOKEs

OVEN: Remove plastic lid from container. Place artichokes in a 350°F oven for approx. 10 - 15 minutes, stirring halfway through, until internal temperature reaches 165°F.

ENTRÉES

TRADITIONAL BEEF BRISKET

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 approx. 25-35 minutes until internal temperature reaches 165°F. Before serving, warm the gravy in a small sauté pan over medium heat or in the microwave on HIGH for approx. 2-3 minutes.

APRICOT ROASTED TURKEY BREAST

Remove the foil pan from the cello bag. Remove the containers of glaze and gravy and refrigerate. Pour in 1/8th inch of water or stock to just cover the bottom of the pan. Cover the pan with foil, sealing tightly. Place the container in a 350°F oven for approx. 45-60 minutes, until the internal temperature reaches 165°F. Uncover the pan for the last 10 minutes of heating, brush with additional glaze to brown the skin. Allow the turkey to rest outside of the oven for 10 minutes before carving. While the meat is resting, place the gravy in a sauté pan over medium heat, stirring occasionally for approx. 2-3 minutes, or microwave on HIGH for approx. 2-3 minutes.

LEMON THYME ROASTED CHICKEN

Place container of chicken in 350°F oven for approx. 25-30 minutes until internal temperature reaches 165°F. Remove the foil lid for the last 5 minutes of heating to crisp the skin.

CITRUS GLAZED GRILLED SALMON

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

EXTRAS

CINNAMON SCENTED APPLESAUCE

Serve chilled or at room temperature.

GRAVY

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

PLATTERS

Keep all platters refrigerated at 41°F or less until ready to serve. Consume within 4 hours after removing from refrigerator.