

HIGH HOLIDAYS AT HOME

OVEN REHEATING

Preheat oven to 375°.



- Aluminum containers are all oven safe, or place in your own baking pan. Please check all baking containers for plastic ramekins and remove before reheating.
- Please remove lid to reheat (except where noted).
- Times may vary depending on the oven and the amount of food in the oven.
- All food should be heated to an internal temperature of 165° (except where noted).

ITEM	REHEAT TIME
Potato Latkes Serve with applesauce and sour cream.	10-15 min
Roasted Potatoes Serve with chimichurri on the side.	25 min
Bake-at-Home Sweet Potato Apple Kugel Set out at room temperature for 1 hour before baking.	25 min
Apricot Sticky Chicken Glaze three times while baking.	30-35 min
Slow-Cooked Brisket Cover brisket completely with gravy or glaze before cooking.	35-40 min <i>or until piping hot</i>
Honey-Roasted Salmon 1. Remove lid and sauce container and center salmon in aluminum pan. 2. Cook for approximately 25 minutes until an internal temperature of 145°.	25 min
Flourless Chocolate Cake After warming, slice and enjoy.	3-5 min

STOVETOP REHEATING



Matzo Ball Soup

Combine broth and matzo balls in a saucepan. Reheat on the stovetop on medium heat until simmering.

Green Beans

Melt herb butter on the stovetop in a sauté pan on medium low heat. Add green beans and cook until fully heated. Season with salt and pepper to taste.

Tzimmes

Heat butter and sauce for tzimmes on stovetop in a sauté pan on medium low heat. Add tzimmes, stir to coat and cook until piping hot.

Gefilte Fish

Place poached fish in a bowl, add broth, and serve chilled with horseradish on the side.



Devil-ish Eggs

1. Remove egg halves from container and arrange on serving plate.
2. Using a tablespoon, place a dollop of egg salad in each egg white half.
3. Lightly salt and pepper if desired.