

ROSH HASHANAH AT HOME

OVEN REHEATING



- Aluminum containers are all oven safe, or place in your own baking pan. Remove all plastic packaging before cooking.
- 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 135° (except where noted).

ITEM	REHEAT TIME
Potato Latkes Spread out on baking sheet to reheat. Serve with applesauce and dill sour cream.	10-15 min
Tzimmes	25 min
Roasted Potatoes	25 min
Gramzi's Noodle Kugel Set out at room temperature 1 hour before baking. Cover with foil before reheating.	30-35 min
Fig-Orange Glazed Chicken Cook to an internal temperature of 145°.	30-35 min
Beyla Honey-Glazed Salmon Spread glaze evenly across top of the salmon. Cook to an internal temperature of 145°.	25-35 min

Slow-Cooked Brisket

50 min - 1 hour

1. Allow brisket to sit at room temperature for 1 hour prior to reheating.
2. Preheat oven to 250°.
3. Remove board cover and replace with aluminum foil.
4. Heat brisket until warm for

- approximately 50 min - 1 hour, or to an internal temperature of 125°.
5. On stovetop, reheat tomato-cider glaze or brown onion gravy over medium heat stirring occasionally until piping hot.
 6. Pour glaze or gravy over top of heated brisket and serve.

Fancy Flourless Chocolate Cake

Let sit for 30 minutes at room temperature before serving.

STOVETOP REHEATING



Matzo Ball Soup

Gently place matzo balls with soup broth in a saucepan with a fitting lid. Reheat covered on stovetop over medium heat until simmering and matzo balls are cooked through.

French-Cut Green Beans

Add 2 cups cold water to a saucepan and bring to a simmer. Add beans and cover to cook for approximately 12-15 minutes until water has mostly evaporated. Remove from burner and drain remaining water. Gently toss hot beans with herb butter. Cover briefly if necessary to melt butter.

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.

