

mitchel london's PASSOVER HEATING INSTRUCTIONS • remember to pre-heat your oven!

starters

let food come to room temperature before putting in oven if refrigerated

Smoked Salmon on Cucumber: Leave refrigerated and covered until ready to serve.

Gefilte Fish: Serve chilled, garnished with sliced, blanched carrot rounds and with a dollop of horseradish on the side.

Chicken Soup with Matzo Balls: Add matzo balls to soup. Bring to a boil in a pot, on stovetop over high heat. Lower heat and simmer 5 - 7 minutes.

mains

Herb Roasted Chicken

Heat 10-15 minutes in a pre-heated 400° oven, uncovered, with roasted carrots and garlic.

If chicken is sent CUT, heat for 8-9 minutes only. Serve with heated pan gravy.

pan gravy: Heat in saucepan, on stovetop over low to medium heat, stirring, until very hot, or loosely covered in microwave.

Brisket of Beef

Heat 20 minutes in a pre-heated 400° oven, LOOSELY covered with foil.

Honey Citrus Glazed Roasted Salmon

Heat salmon for 7-9 minutes in a pre-heated 375° oven. Serve with cucumber dill tzatziki on the side.

Herbed Roasted Turkey Breast

Heat in a pre-heated 400° oven for 10-15 minutes, LOOSELY covered with foil. We don't believe in heating turkey until it is very hot, just until it's warmed through. Serve with room temp salsa verde or warmed gravy on side.

turkey gravy: Heat in saucepan, on stovetop over low to medium heat, stirring, until very hot, or loosely covered in microwave.

sides

Potato Pancakes: Heat in a 375°-400° oven for 10 minutes, uncovered. Serve with applesauce and / or sour cream on the side.

Mashed Potatoes: Heat in a pot, over low heat, stirring, adding a little milk if needed; or transfer to an oven-safe bowl, heat for 15 minutes in a 375°-400° oven, loosely tented with foil; or warm in microwave, pausing to stir in middle of heating time.

Haricots Verts + Baby Carrots: Heat BRIEFLY in a 375° oven for 5 minutes, LOOSELY tented with foil, or transfer to a microwavable platter + heat VERY BRIEFLY (15-20 seconds) in the microwave. Can also be served at room temperature.

Roman Spinach: Heat in a 375°-400° oven for 6-7 minutes, uncovered; or transfer to platter and warm BRIEFLY in microwave.

Asparagus Vinaigrette: Heat BRIEFLY in a 375° oven for 5 minutes, LOOSELY tented with foil; or transfer to a microwavable platter and warm VERY BRIEFLY (15-20 seconds) in microwave. Can also be served at room temperature. After warming, arrange asparagus on a platter and spoon dijon mousseline over the tips.

Tzimmes: Put in an oven-safe dish and heat in a 375°-400° oven for 10 minutes, loosely covered with foil; or heat in the microwave, loosely covered.

cakes

Chocolate Double Soufflé Cake • NY Style Cheesecake • Chocolate Mousse Mezzaluna

Serve chilled.