

Heating Instructions (Oven temperatures may vary)

Chicken Soup with Matzo Balls:

Simmer the matzo balls in the soup for 7-10 minutes until heated through.

Brisket of Beef - Bring all entrees to room temperature before reheating.

Place brisket in a pan with broth or gravy, and cover with foil before placing in oven to reheat at 325 degrees.

1 to 3 pounds of brisket, reheat about 15 to 20 minutes.

3 to 5 pounds, reheat about 20 to 30 minutes.

Roasted Chicken - Bring all entrees to room temperature before reheating.

Place chicken in a roasting pan with 1/8 inch of broth or water, cover, and put in 350-degree oven for 15 minutes. Next, remove cover, and baste chicken with broth in pan.

Heat chicken, uncovered, for 10 more minutes until hot.

Sliced Turkey - Bring all entrees to room temperature before reheating.

Preheat oven to 350 degrees. Place turkey breast in pan with 1/8 inch of broth or water. Cover the pan with aluminum foil. Place in oven for 20 minutes, or until hot.

Chicken Francais and Marsala

Preheat oven to 350 degrees. Cover and heat approx. 20 to 30 minutes until hot.

Stuffed Cabbage

For 1 to 2 pieces:

Put in microwave safe dish. Microwave for 7 to 10 minutes until hot.

For a tray:

Preheat oven to 350 degrees. Cover with foil. Bake approx. 30 minutes until hot.

Gravy

In microwave:

Place gravy in microwave-safe container, and heat on medium to medium-high setting for 2 minutes.

Remove and stir. Microwave for 1 to 3 more minutes, if needed. OR

On stovetop:

Place gravy in a saucepan. Over medium-low heat, stir gravy frequently.

Bring to a simmer (should take 3 to 5 minutes), and remove from heat.

Tzimmes

In 350-degree oven: Reheat tzimmes in covered pan for 20 minutes, stirring occasionally. OR

In microwave: Reheat in microwave-safe container for 4 minutes on medium to medium-high setting.

Stir and heat for 4 to 12 more minutes more, depending on your microwave and portion size.

String Beans Almondine

To serve at room temperature, remove from refrigerator at least a half hour before serving.

To serve green beans warm, lightly coat a hot pan with olive oil. Add green beans and heat until warm, about 3 minutes.

Potato Kugel, Sweet Potato Pie and Broccoli Soufflé

Reheat covered in a 350-degree oven for 15 minutes.

For a crispy top, uncover pan and put back in the oven for 5 more minutes.

Potato Latkes and Vegetable Cutlets

Reheat in a single layer in pan, uncovered, and put in a 350-degree oven for 8 to 10 minutes.

Matzo Farfel

Place farfel in microwave safe dish. Cover with plastic wrap. Microwave for 1 to 2 minutes until hot.

Stir after each minute to heat stuffing evenly.