

ROSH HASHANAH 2021

WARMING INSTRUCTIONS



(For best results, allow all foods to come to room temperature for 30-90 minutes, depending on size, before reheating. Always start with a PREHEATED oven as well as room temperature foods.)

ALL OVENS AND MICROWAVES ARE DIFFERENT! GAUGE BELOW TIMES BASED ON YOUR EQUIPMENT.

The best investment you can make in a kitchen accessorie is a good food thermometer!

SOUPS & GRAVIES – These are best heated in a sauce pan on low to medium heat until desired temperature, stirring constantly. Can also be heated on medium in a microwave, stopping the heating process often to stir.

MATZOH BALLS & KREPLACH – Reheat in soup from room temperature.

KUGLES, CASSEROLES & SOUFFLES – PREAHET oven to 375°f, in its aluminum tin, remove any plastic covers and loosely cover with tin foil and reaheat for 20-40 minutes depending on size, until heated through.

BRISKET, TURKEY, MARSALA, STUFFED SOLE, STUFFED CABBAGES & STUFFED ACORN SQUASH – Place in oven or microwave-safe dish when needed, or reheat in aluminum tin provided, place in PREHEATED 350° oven, covered, (or microwave on medium-high for 4-7) and heat 20-40 minutes until hot.

PRIME RIB – Our prime ribs are prepared to a perfect rare...internal temperatures for the following tastes are recommended:

Medium Rare: 145°, remove from oven at 140°

Medium: 155°, remove from oven at 150°

Medium Well: 160°, remove from oven at 155°

Well Done: 170°, remove from oven at 165°

Place in an oven-proof baking pan, preferably on a rack, tented with foil and a little water or stock in the bottom for moisture and heat in a PREAHED OVEN at 400° for approx 15 minutes Once removed from oven, allow roast to rest for 20-30 minutes lightly covered.

ALL VEGETABLES AND STARCHES - These items are actually BEST reheated in the microwave! Microwaving allows for the retention of the foods' colors and prevents overcooking. From room temperature, microwave on medium high approximate 2-4 minutes per pound, for larger amounts put in a wide yet shallow microwaveable bowl and stir every so often to make sure it is thoroughly and evenly heated. Add stock or water as need to retain moisture.

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