

# **PASSOVER 2022 REHEATING INSTRUCTIONS**

*Thank You for Shopping at The Crown Market.*

*We hope you enjoy the holiday with your family and friends.*

**All items will heat *much* better if they are allowed to reach room temperature before reheating. We recommend removing from the refrigerator ½ to 2 hours prior to reheating. PREHEAT OVEN.** Room temperature water or chicken broth should be added to most items to prevent them from drying out and to speed the reheating process. Some items do much better if you heat them in the microwave. Vegetables, in particular, will heat faster and will have the least amount of color change in a microwave. All cooking times are approximations as all oven temperatures vary. Reduce reheating times when using a convection oven.

**RIB ROAST:** The roasts are pre-cooked to a perfect rare. The ideal serving temperature (to preserve flavor and appearance) is medium-rare to medium. Allow roast to come to room temperature for AT LEAST 1 hour. Place roast on a rack in a roasting pan in a VERY hot oven (450°-500°) place rib roast in oven for 10-20 minutes and turn oven off after the time. DO NOT OPEN OVEN and allow roast to remain in the oven for another hour (or until oven has cooled, undisturbed). There is no need to allow roast to rest on a cutting board or in the pan after removing from the now cool oven as it has already rested. 120° interior temp for medium rare, 130° for medium.

**MINI BEEF OR MINI VEGETARIAN STUFFED CABBAGE, FULL-SIZED STUFFED CABBAGES, ALL KUGELS AND CASSEROLES:** Heat at 325° for 20 to 25 minutes. Uncover kugels for last 1/3 of cooking time if a crispy golden top is desired. (Longer for VALUE-SIZED KUGELS AND CASSEROLES.)

**SLICED TURKEY, BRISKET, VEGETARIAN EGGPLANT LASAGANA, CHICKEN BREASTS, LAMB SHANKS, STUFFED SALMON:** Heat in a 325° oven in a covered foil pan or oven-safe baking dish for 20-40 minutes (15 minutes for Salmon) or until heated through (internal temperature of 140 degrees).

**CHICKEN TENDERS, & SALMON CROQUETTES:**

Place on baking sheet and heat at 325° for 20-25 minutes.

**VEGETABLES AND SIDES:** Place covered in the oven at 325° for 30 minutes to 1 hour, depending on the amount. This can also be microwaved covered at full power for 3 to 10 minutes (depending on amount of food and microwave wattage. DO NOT PLACE ANY METAL TINS IN YOUR MICROWAVE!)

**SOUPS, MATZOH BALLS & GRAVIES:** Place in a sauce pan on top of stove on low to medium heat and bring just to the boil and serve, if reheating matzo balls in soup, once soup reaches boil reduce to a simmer and continue to heat for another 7 minutes.

***CHAG KASHER V'SAMEACH!***

