

# Rosh Hashanah Reheating Instructions

Because ovens can vary in cooking time, the **USDA recommends reheating all protein items to an internal temperature of 165° F as measured with a food thermometer**. Reheat sauces, soups and gravies by bringing them to a rolling boil. Cover food to reheat. This retains moisture and ensures that food will heat all the way through. If reheating items that come in foil pans, remove plastic wrap under foil lid before putting in oven. **Microwave:** When reheating in the microwave, cover and rotate the food for even heating. Arrange food items evenly in a covered microwave safe glass or ceramic dish and add some liquid if needed. Be sure the covering is microwave safe and vent the lid or wrap to let the steam escape. Not all microwaves heat uniformly. Check the temperature of the food in several places with a food thermometer. Halfway through, give contents a stir when possible.

**Note:** Plastic packaging containers are microwavable. However, all food must be transferred from microwavable containers to casserole dishes or a baking sheet before reheating in the oven.

## bake and serve appetizers

do not thaw, bake until golden brown

**spinach and feta cheese triangles, spring rolls:** bake in a 375° oven for 15-20 minutes

**franks in blanket:** bake in a 375° oven for 15-20 minutes

**potato, sweet potato pancakes:** bake in a 375° oven for 10-15 minutes

**QuickSilver Baking co. Rugelach:** bake in a 400° oven for 20-25 minutes

## soup

**matzo ball soup:** bring to a simmer in a saucepan over low heat for 5-10 minutes, stirring occasionally

## turkey breast

If turkey breast has been refrigerated, take out of the refrigerator 1 hour ahead of time. Warm 1 cup of turkey stock, chicken stock, or water and add to the reheating pan. Cover with foil and reheat in a 350° oven for the following minutes:

**turkey breast whole:** reheat 35-40 minutes

**turkey breast ½ breast:** reheat for 25-35 minutes

**turkey breast sliced:** reheat for 25-35 minutes

## entrees

**beef brisket:** bake in a 350° oven for 30 minutes covered

**chicken marbella:** bake in a 350° oven for 15-20 minutes

**chicken whole (large):** bake in a 350° oven for 30-40 minutes, add small amount of water, cover with foil

**grilled salmon:** bake in a 350° oven for 12-15 minutes

## sides (all sides can be microwaved)

**stuffing:** cover and reheat in a 350° oven for 15 minutes.

**gravy:** bring to a simmer in a saucepan over medium-low heat, stirring occasionally.

**mashed potatoes:** cover and reheat in a 350° oven for 10-12 minutes or stir in ¼ cup of milk for every quart and reheat in a saucepan over medium-low heat.

**sweet potatoes:** cover and reheat in a 375° oven for 15-20 minutes.

**roasted red potatoes:** reheat, uncovered in a 375° oven for 8-10 minutes

**harvest quinoa:** add 1/8" of water or chicken stock to pan, cover, and reheat in a 350° oven for 10-15 minutes. Can also be served at room temperature.

**green beans:** cover and reheat in a 375° oven for 8-10 minutes

**Nana Baker's" Noodle Kugel:** cover and reheat in a 325° oven for 10-15 minutes until center is warm

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