



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.

Larger quantities may take approx. 10-15 min longer than suggested reheating times. If applicable, please remove the dish, stir contents and return to oven or cooktop. Frozen appetizers will take approx. 15-20 minutes.

SHABBAT & HIGH HOLIDAYS

beef brisket	350°F	30 min covered
beef knishes	425°F	15-20 min
chicken marbella	350°F	15-20 min
chicken whole	350°F	20-30 min use a shallow pan, add a small amount of water, cover with foil
gravy	low-medium stovetop	simmer in a saucepan over low medium heat stirring occasionally
green beans	325°F	10-12 min
mashed potatoes	350°F	15-20 min covered or add 1/2 cup milk, stir and reheat in a saucepan
matzo ball soup	low heat	5-10 min stirring occasionally
matzo kugel	325°F	10-12 min
matzo stuffing	325°F	10-12 min
"Nana Baker's" noodle kugel	325°F	10-15 min covered until center is warm
potato pancakes	375°F	10-15 min
roasted cauliflower & rainbow carrots	350°F	10-15 min covered
sweet potato tzimmes	350°F	10-15 min covered
turkey breast	350°F	Turkey is fully cooked-you are just warming. remove from fridge 20-30 min before placing in oven. Use shallow pan, and cover with foil. Reheat 25-35 min