



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.

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.

SOUP	oven temperature	instructions
matzo ball soup	low heat	5-10 min stirring occasionally
BAKE & SERVE APPETIZERS	oven temperature	instructions
cocktail franks in a blanket	425°F	15-20 min or until golden brown
spinach feta cheese triangles	425°F	10-15 min or until golden brown
crispy vegetable spring rolls	375°F	10-15 min
brie raspberry almond fillo	375°F	15-20 min
mini beef wellington	375°F	remove from freezer immediately before baking for 15-20 minutes
potato pancakes	375°F	10-15 min
sweet potato pancakes	375°F	10-15 min
ENTREES		
beef brisket	350°F	30 min covered
chicken marbella	350°F	15-20 min
salmon	325°F	8-10 min reheat with a small amount of liquid in the bottom of the pan 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 for 25-35 minutes
turkey breast sliced	350°F	to the reheating pan. Cover with foil and reheat for 25-35 minutes 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 for 35-40 minutes
turkey breast whole	350°F	to the reheating pan. Cover with foil and reheat for 35-40 minutes
SIDES		
stuffing	350°F	15 min covered
gravy	medium-low heat	bring to a simmer in a saucepan stirring occasionally.
au jus	medium-low heat	bring to a simmer in a saucepan stirring occasionally.
mashed potatoes	350°F	oven for 10-12 minutes or stir in ¼ cup of milk for every quart and reheat in a saucepan over medium-low heat.
harvest quinoa (reheat optional)	350°F	add 1/8" of water or chicken stock to pan, cover, and reheat for 10-15 minutes. Can also be served at room temperature.
green beans	375°F	8-10 min covered, garlic butter will melt, stir through
sweet potato tzimmes	350°F	10-15 min covered
roasted red potatoes	375°F	8-10 min uncovered
"Nana Baker's" noodle kugel	325°F	20-25 min covered until center is warm
basmati rice with raisins and carrots	350°F	10-15 min covered
DESSERTS		
pies (reheat optional)	350°F	10-15 minutes. Can also be served at room temperature