



YOM KIPPUR 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
potato pancakes		375°F	10-15 min
sweet potato pancakes		375°F	10-15 min
ENTREES			
deep dish quiche		350°F	40-45 min covered, keep in foil, until center is warm
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 hours 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	If turkey breast has been refrigerated, take out of the refrigerator 1 hours 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	
SIDES			
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.
green beans		375°F	8-10 min covered, garlic butter will melt, stir through
roasted red potatoes		375°F	8-10 min uncovered add 1/8" of water or chicken stock to pan, cover, and reheat for 10-15 minutes. Can also be served at room temperature.
harvest quinoa (reheat optional)		350°F	
"Nana Baker's" noodle kugel		325°F	20-25 min covered until center is warm
sweet cheese blintzes		325°F	transfer to aluminum lined baking tray, lightly buttered, 8-10 min uncovered
DESSERTS			
pies (reheat optional)		350°F	10-15 minutes. Can also be served at room temperature