



PASSOVER REHEATING INSTRUCTIONS

GENERAL INSTRUCTIONS FOR ALL FOOD

- refrigerate perishable items overnight
- remove food from refrigerator two hours prior to re-heating
- preheat oven to 350° unless otherwise noted
- reheating times may vary depending on oven

ENTRÉES

BEEF BRISKET

remove lid, pour au jus over brisket, and cover in foil. Heat for 15-20 minutes or until hot throughout

HARISSA CHICKEN

heat covered for 15-20 minutes

GRILLED CITRUS SALMON

heat uncovered for 7 minutes at 300 degrees

ROASTED CAULIFLOWER

heat uncovered for 10-12 minutes

ACCOMPANIMENTS

POTATO LATKES

heat uncovered for 8-12 minutes

MATZO BALL SOUP

heat in a covered pot over a low flame, stir gently

AUNT HELEN'S NOODLE KUGEL

remove lid, cover in foil. Heat for 15-20 minutes.

MASHED POTATOES

remove lid and cover with foil. Heat for 12-15 minutes

ROASTED SPRING VEGETABLES

heat uncovered for 10-12 minutes

SAUTEED GREEN BEANS

heat uncovered 10-12 minutes

have a happy Passover!