

## ZAFTIGS Holiday 2020 Reheat Instructions

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| <b>Matzo Ball Soup/Gravy</b>               | Soup: add the noodles & matzo balls which are packaged separately. Stove top: heat in a medium saucepan until just below a boil, then maintain at a simmer. Microwave: transfer to bowl, high 2 minutes, stir, then check that it's hot.  |
| <b>10-12lb Roasted Split Turkey</b>        | <i>*needs close to one hour</i><br>Preheat the oven to 325. Place turkey skin side up in the pan. Add 1 cup water or stock to the bottom of the pan. Baste with stock. Tent with foil if you choose. Reheat guidelines are about 5 minutes per pound. 10-12lb turkey would need to reheat for around 60 minutes to reach the suggested 160 degree internal temperature. Baste every 30 minutes. |
| <b>Roasted Turkey Breast</b>               | Preheat the oven to 325. Pour stock over turkey. Cover the pan with foil, heat for 15 minutes.  |
| <b>Noodle Kugel/Stuffing</b>               | Preheat the oven to 350. Transfer to a plate/baking dish and break up, cover with foil, heat for 15- 20 minutes. Microwave: cover, high 2 minutes then check temp. May be served at room temp.  |
| <b>Latkes/Knishes<br/>Kasha Varnishkas</b> | Preheat the oven to 350. Heat uncovered for 10-12 minutes. Kasha: Add 1-2 tablespoons of water or stock if needed. Oven: same as Latkes/Knishes above. Microwave: high, 2-3 minutes.  |
| <b>Brussel Sprout Side</b>                 | Preheat the oven to 325. Loosely covered for 10-15 minutes.   |
| <b>Sauteed Green Beans</b>                 | Preheat the oven to 325. Uncovered for 15-20 minutes. Stovetop: Heat quickly over medium-low until warmed through, adding tablespoons of water as needed. Microwave: using 30 second intervals, stirring between, until warm about 2 minutes.   |
| <b>Mashed Potatoes</b>                     | Microwave: transfer to a plate or bowl and break up the potatoes. Add a little milk or cream. High for 3 minutes, stirring gently every 3 minutes until hot. Stovetop: medium heat, add a little milk or cream, stir often, add butter if desired until hot.  |
| <b>Brisket</b>                             | Preheat the oven to 325. Not higher! Higher temperatures will cause the meat to lose moisture. Let the brisket rest at room temperature while the oven preheats. Place meat in a baking tray. Pour ½ cup of beef stock or gravy over meat. Wrap the baking tray tightly with foil, crimping around the edges of the tray to ensure a tight seal. Heat for 20 minutes til 180 temperature        |
| <b>Cheese Blintzes</b>                     | Preheat the oven to 325. Uncovered for 10 minutes or until warm. Check on blintzes to ensure you don't overheat (cheese will ooze out)  |
| <b>Bread Pudding</b>                       | Preheat the oven to 325, loosely covered for 15 minutes. Pour heated Vanilla Sauce over top before serving  |

### **The secret to reheating is to keep moisture in the food.**

Note: food reheat times are estimates and may require additional time if your oven is full. Contact us with any questions by calling Brookline 617-975-0075 or Natick 508-653-4442

Please visit the website ([zaftigs.com](http://zaftigs.com)) for additional information on menu items, take-out, curbside pick up details, hours, Brookline's Bakery, gift cards, T-shirts, and catering.  
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