

PASSOVER RE-HEAT INSTRUCTIONS

Chicken Soup	Microwave or heat in pan until just below a boil. When hot, maintain at a simmer.
Roasted Chicken	Add stock to the bottom of the pan. To reheat a whole chicken: 325 covered for 30 minutes, then remove cover, and heat 15 minutes. Cut time in half for quartered chicken.
Brisket of Beef	Pour gravy over brisket. Cover the pan with foil and heat at 325 for 15 minutes or simmer on the stovetop.
Roast Turkey Breast	Pour stock over turkey. Cover pan with foil and heat to 325 for 15 minutes or simmer on stovetop until warmed through.
Kugel/Stuffing	Transfer to a plate and break up, heat in microwave covered or cover with foil and heat at 350 for 15 to 20 minutes. Can also be served at room temperature.
Mashed potatoes	Transfer to a plate and break up the potatoes. Add a little milk or cream, Heat in the microwave on high, stirring gently every 3-4 minutes until hot.
Tzimmes	Microwave covered or heat covered at 325 for about 15 minutes, stir, and then remove cover and heat for an additional 15 minutes.
Carrots	Microwave covered or heat on stovetop until warm through.
Potato Pancakes	Heat in a 350° oven uncovered for 10-12min.

*****The secret to reheating is to keep moisture in the food***
food will require more time to re-heat in your oven if it is full.
Please feel free to contact our Chef with any questions.**