



# CHANUKAH 2018

## REHEATING INSTRUCTIONS

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines and may vary with each home oven. Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:

- Never put foil or metallic containers in the microwave.
- Keep foods loosely covered with microwave-safe wrap.
- Rotate or stir items at least once during the reheating process.

Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.

Always keep stored food covered and refrigerated at 41°F degrees or less.

Always use caution when removing containers from microwave or oven. For ease and safety, always place black ovenable containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

## STARTERS

### **SALMON PRESENTATION**

Keep refrigerated at 41°F or less until ready to serve. Serve chilled or at room temperature.

### **CHOPPED CHICKEN LIVER**

Keep refrigerated at 41°F or less until ready to serve. Serve chilled or at room temperature.

### **WILD MUSHROOM TARTS**

**OVEN:** Bake at 400°F for approximately 5-7 minutes in preheated oven until the internal temperature reaches 165°F.

Do not overbake. Bake from frozen state. Do not microwave.

### **BAKED BRIE (all flavors):**

**OVEN:** Pre-heat oven to 350°F. Warm brie for approximately 10-15 minutes or until the cheese is warmed through. Do not microwave.

### **SPANIKOPITA**

**OVEN:** Remove from the container, place on a parchment lined baking sheet and place the Spanakopita in a 350°F oven for approximately 10-15 minutes, until internal temperature reaches 165°F. If more time is needed continue heating for an additional 3 – 4 minutes until an internal temperature of 165°F is achieved. Do not microwave.

## ENTRÉES

### **HERB ROASTED TURKEY BREAST**

Remove the foil lid from the container and set aside. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Replace the foil lid, sealing tightly. Place the container in a 350°F oven for approximately 45-60 minutes, until the internal temperature reaches 165°F. Remove the lid for the last 10 minutes. Allow the turkey to rest outside of the oven for 10 minutes before carving.

### **BEEF BRISKET WITH SLOW BRAISED VEGETABLES**

Remove foil top from container. Pour container of gravy over the brisket. Replace foil top; seal tightly. Place container of brisket in 350°F oven for approximately 20-30 minutes until internal temperature reaches 165°F.

### **STUFFED CABBAGE**

**OVEN:** Place stuffed cabbage in an oven-safe container in a 350°F oven for approximately 15-20 minutes until internal temperature is 165°F. Remove lid for the last 5 minutes.

### **KINGS GRILLED SALMON**

**OVEN:** Remove foil top from container. Place container in a 350°F oven for approximately 7-10 minutes until internal temperature reaches 165°F.

### **KINGS ROTISSERIE CHICKEN**

**OVEN:** Place chicken in an oven-safe container in a 350°F oven for approximately 20-30 minutes until internal temperature is 165°F. Keep uncovered for the last 5 minutes.

# SIDES

## GREEN BEANS WITH SHALLOT AND LEMON

**STOVE:** Remove green beans from plastic container and place in sauté pan over medium heat. Heat, stirring occasionally, for approximately 3-5 minutes until internal temperature reaches 165°F.

**MICROWAVE:** Remove plastic lid and cover container loosely with microwave safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-2 minutes more if necessary to 165°F.

## POTATO LATKES

**STOVE:** Lightly coat frying pan with oil and warm over medium heat. Fry pancakes, turning frequently, until browned on both sides and warmed through.

**OVEN:** Transfer into an oven-safe container. Place container in a 400°F oven for approximately 5-7 minutes, or until internal temperature reaches 165°F.

## SWEET POTATO SOUFFLE

**OVEN:** Remove plastic packaging and lid from container and replace with foil. Place soufflé in a 350°F oven for approximately 25-35 minutes, until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

**MICROWAVE:** Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3 minutes. Check temperature and continue heating 1-3 minutes more if necessary until internal temperature reaches 165°F.

## CARROT SOUFFLE

**OVEN:** Remove plastic packaging and lid from container and replace with foil. Place soufflé in a 350°F oven for approximately 25-35 minutes, until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

**MICROWAVE:** Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3 minutes. Check temperature and continue heating 1-3 minutes more if necessary until internal temperature reaches 165°F.

## CHEESE BLINTZES AND APPLE BLINTZES

**OVEN:** Bake at 350°F for approximately 10-12 minutes until the internal temperature reaches 165°F. Must cook in a pre-heated oven. Do not overcook or filling may leak.

**MICROWAVE:** Put in a microwave container, cover loosely with microwaveable wrap and microwave on HIGH for approximately 2-3 minutes, until the internal temperature reaches 165°F.

## POMEGRANATE GLAZED SQUASH

**OVEN:** Remove plastic lid and place the container in 350°F oven for approximately 7-12 minutes until internal temperature reaches 165°F. Rotate the tray halfway through cooking.

**MICROWAVE:** Remove plastic lid and cover container loosely with microwave safe wrap. Microwave on HIGH for approximately 2-4 minutes, Stir and continue heating 1-3 minutes more if necessary to 165°F until the internal temperature reaches 165°F.

## ROASTED POTATOES WITH CAPER VINAGRETTE

**OVEN:** Remove plastic packaging and lid from container. Place the potatoes in a 350°F oven for approximately 7-10 minutes, until internal temperature reaches 165°F.

**MICROWAVE:** Remove plastic lid and cover container loosely with microwave safe wrap. Microwave on HIGH for approximately 2-4 minutes stir and continue heating 1-3 minutes more if necessary to 165°F.

## ROASTED ROOT VEGETABLE

**OVEN:** Remove plastic lid and place the container in 350°F oven for approximately 7-12 minutes until internal temperature reaches 165°F. Rotate the tray halfway through cooking.

**MICROWAVE:** Remove plastic lid and cover container loosely with microwave safe wrap. Microwave on HIGH for approximately 2-4 minutes, Stir and continue heating 1-3 minutes more if necessary to 165°F.

## ROASTED BRUSSELS SPROUTS WITH CREMINI MUSHROOMS

**OVEN:** Remove plastic lid from container. Place sprouts in a 350°F oven for approximately 10-15 minutes, until internal temperature reaches 165°F. Stir sprouts halfway through heating. Cover with foil if sprouts brown too quickly.

**MICROWAVE:** Remove plastic lid and cover container loosely with microwave safe wrap. Microwave on HIGH for approximately 3 minutes. Stir and continue heating 1-3 minutes more if necessary to 165°F.

# EXTRAS

## BRISKET GRAVY

**STOVE:** Remove gravy from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

**MICROWAVE:** Place the gravy in a microwaveable safe dish, cover loosely with plastic and microwave on HIGH for approximately 3-5 mins. Check the temperature and microwave and additional 1-3 minutes until internal temperature reaches 165°F.

## TURKEY GRAVY

**STOVE:** Remove gravy from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

**MICROWAVE:** Place the gravy in a microwaveable safe dish, cover loosely with plastic and microwave on HIGH for approximately 3-5 mins. Check the temperature and microwave and additional 1-3 minutes until internal temperature reaches 165°F.

## APPLE CRANBERRY COMPOTE

Place apples in sauté pan over medium heat, stirring occasionally, for approximately 3-5 minutes. Also excellent served chilled or at room temperature.