

YOM KIPPUR REHEATING INSTRUCTIONS 2019

SPECIAL NOTE: All reheating instructions are for food that is room temperature, also, please preheat oven before cooking. Food to be reheated should be covered while in the oven, unless otherwise noted.

**May Be Served At Room Temperature*

All directions are the same for:

Matzo Balls and Bubbie's Chicken Broth

Simmer in a sauce pan for approximately 3-5 minutes, or microwave in a microwave safe container on high for approximately 2-3 minutes. Note: Heat matzo balls in liquid.

Instructions for:

Gefilte Fish – Serve chilled

Sesame Sugar Snap Peas and Roasted Brussels Sprouts with Butternut Squash** – Serve chilled or reheat in a 350 oven, for approx 6-8 minutes per pound

Potato Latkes – Reheat in a 450 oven, arrange latkes on a large rimmed baking sheet, bake 10 minutes and then flip and bake 2 to 3 minutes more or until crisp and hot throughout

*Sliders** – Serve chilled or reheat in a 350 oven, covered, for approximately 15-18 minutes

All directions are the same for:

Mom's Noodle Kugel, Old Fashioned Blintz Soufflé, Kishke, Old Fashioned Tzimmis

Serve chilled or

In a 350 oven, reheat:

1-3 lbs for approximately 30-40 minutes

3-5 lbs for approximately 40-45 minutes

5-10 lbs for approximately 50-60 minutes

In microwave oven on high, reheat:

1-3 lbs for approximately 45-60 seconds

3-5 lbs for approximately 2-3 minutes

5-10 lbs for approximately 3-5 minutes

All directions are the same for:

Traditional Brisket, Herb Roasted Turkey Breast, BBQ Roasted Chicken, Southern Fried Chicken**

In a 350 oven, reheat:

1-3 lbs for approximately 20-25 minutes

3-5 lbs for approximately 30-35 minutes

5-10 lbs for approximately 35-40 minutes

Note: Heat covered with aluminum foil

In microwave oven on high, reheat

1-3 lbs for approximately 45-60 seconds

3-5 lbs for approximately 2-3 minutes

5-10 lbs for approximately 3-5 minutes

Pastries

For optimal flavor, please allow all pastries that have been refrigerated to come to room temperature for approximately 30 minutes before serving.

Challah to be enjoyed the following day should be wrapped in plastic bag to keep fresh

EVANSTON
2106 Central Street
(847) 328-7704

GLENCOE
338 Park Avenue
(847) 835-5105

EVENTS & CATERING
2104 Central Street
(847) 328-8504

GLENVIEW
1456 Waukegan Rd
(847) 832-9999

LAKE FOREST
255 Westminster
(847) 234-6600