

## YOM KIPPUR REHEATING INSTRUCTIONS 2025

*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

*Potato Pancakes* – 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

*Southern Fried Chicken Sliders\*, Mini Cheese Burgers\** – Serve chilled or reheat in a 350 oven, covered, for approximately 15-18 minutes

### All directions are the same for:

*Old Fashioned Blintz Soufflé, Mom's Noodle Kugel, Old Fashioned Tzimmis and Low Fat Creamed Spinach*

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\*, Panko Encrusted Chicken Tenders\*, Wild Mushroom Ravioli with Nut Free Pesto\**

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 a plastic bag to keep fresh*

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