Foodstuffs
GOURMET FOODS & CATERING

PASSOVER REHEATING INSTRUCTIONS 2026

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 room temperature.

All directions are the same for:
Matzo Balls, Bubbie's Chicken Broth and Chicken Matzo Ball Soup
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

Passover 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.

All directions are the same for:
Sweet Matzo Kugel, Old Fashioned Tzimmis, Spinach Parmesan

In a 350 oven, reheat:
1-3 lbs	for	approximately 30-40 minutes
3-5 lbs	for	approximately 40-50 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:

Marinated Sage & Garlic Turkey Breast*, Traditional Brisket, Grilled BBQ Chicken Breast, Kishke

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.