

# REHEATING INSTRUCTIONS FOR HOLIDAY ITEMS

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## CHOPPER LIVER & VEGETARIAN CHOPPED LIVER

Do not heat this product.

## STEAKHOUSE TOMATO WITH BLUE CHEESE

Place on baking sheet and broil in oven until cheese melts.

## SOUPS, BROTH-BASED

- **Stove Top** – Place in a saucepan over medium heat. Stir frequently until heated through – do not boil.
- **Microwave** – Loosen lid on container. Cook for 1 minute, then stir. Continue cooking at 20-30 second intervals, stirring and checking the temperature until hot. Beware – container gets hot!

For Matzoh Ball Soup, cooking time may need to be increased to ensure that matzoh balls are heated through.

## SOUPS, CREAM-BASED OR PUREED

- **Stove Top** – Place in a saucepan over low heat. Stir constantly with a whisk until heated through – do not boil.
- **Microwave** – Loosen lid on container. Cook for 1 minute, then stir. Continue cooking at 20-30 second intervals, stirring and checking the temperature until hot. Beware – container gets hot!

## GRAVY

- **Stove Top** – Place in a saucepan over medium heat. Bring to a strong simmer while stirring frequently.
- **Microwave** – Loosen the lid of the container. Cook for 1 minute, then stir. Continue cooking at 20-30 second intervals, stirring and checking the temperature, until hot. Beware – the container will get hot!

## RELISH AND CONSERVES

Best served cold.

## ROASTED BUTTERNUT SQUASH TART

- **Conventional Oven** – Place the tart on a sheet pan and bake in a 350°F oven for approximately 15-20 minutes or until heated through.
- **Microwave** – we do not recommend microwaving this product.

## CORN PUDDING

Serve cold or reheat.

- **Conventional Oven** – Remove plastic cover from pan and bake the pudding in a 350°F oven for approximately 15 minutes.
- **Microwave** – Loosen plastic cover. Cook for 1 minute, then check temperature. If necessary, continue cooking at 20-30 second intervals, checking the temperature, until hot.

## GREEN BEAN, BUTTERNUT SWEET POTATO OR MACARONI & CHEESE CASSEROLES

- **Conventional Oven** – Remove plastic cover from pan and bake the casserole in a 350°F oven until heated through – approx 15 minutes for corn pudding or green bean, 25 for sweet potato and macaroni & cheese.
- **Microwave** – Loosen plastic cover. Cook for 1 minute, then check temperature. If necessary, continue cooking at 20-30 second intervals, checking the temperature, until hot.

## STUFFING

- **Conventional Oven** – Place the stuffing in a covered ovenproof dish and bake in a 350°F oven for approximately 20 minutes or until heated through. Stir occasionally.
- **Microwave** – Place in a microwavable dish, cover with plastic wrap. Cook for 1 minute, then stir. Continue cooking at 20-30 second intervals, stirring frequently, until hot.

## HOMESTYLE, BUTTERMILK BLUE, CHEDDAR OR GARLIC & CREME FRAICHE MASHED POTATOES

- **Stove Top** – Place in a saucepan over medium heat. Add a little milk and stir frequently until heated through.
- **Microwave** – Place in a microwavable dish covered with plastic wrap. Cook for 1 minute, then stir. Continue cooking at 20-30 second intervals, stirring and checking the temperature, until hot.

## MAPLE SWEET POTATOES, VEGAN MASHED POTATOES

- **Conventional Oven** – Place in a covered ovenproof dish and bake in a 350°F oven for approximately 15 minutes or until heated through. Stir occasionally.
- **Microwave** – Place in a microwavable dish, cover loosely with plastic wrap. Cook for 1 minute, then stir. Continue cooking at 20-30 second intervals, stirring frequently, until hot.

### **ROASTED VEGETABLES, GREEN BEANS, SPINACH, CARROTS, CHARD**

- **Conventional Oven** – Place vegetables in a covered ovenproof dish and heat for 15 to 20 minutes in a 350° F oven, stirring once.
- **Microwave** – Place in a microwavable dish covered with plastic wrap. Cook for 1 minute, then stir. Continue cooking at 20-30 second intervals, stirring and checking the temperature, until hot.

### **CREAMY SUCCOTASH WITH BACON**

- **Conventional Oven** – Stir in a small amount of water or milk to loosen mixture. Spread evenly in an oven-proof casserole dish, cover and heat for 20 minutes in a 350°F oven, stirring occasionally.
- **Microwave** – Place in a microwavable dish covered with plastic wrap. Cook for 1 minute, then stir. Continue cooking at 20-30 second intervals, stirring and checking the temperature, until hot.

### **KUGEL**

- **Conventional Oven** – Place in a covered ovenproof dish and bake in a 350°F oven for approximately 20 minutes or until heated through.
- **Microwave** – Place in a microwavable dish, cover loosely with plastic wrap. Cook for 1 minute, then check temperature. Continue cooking at 20-30 second intervals, until hot.

### **COOKED TURKEY BREAST SUCH AS HERB ROASTED OR GLAZED**

- **Conventional Oven** – Place the turkey in a covered ovenproof dish or wrap in aluminum foil and bake in a 350°F oven for approximately 20 minutes or until heated through.
- **Microwave** – Place in a microwavable dish covered with plastic wrap. Cook for 1 minute, then rearrange the pieces. Continue cooking at 20-30 second intervals, checking the temperature, until hot.

### **BEEF BRISKET**

- **Conventional Oven** – Place the beef and vegetables in a covered ovenproof dish, spread some gravy over the beef and heat in a 350°F oven for approximately 10-15 minutes or until heated through.
- **Microwave** – Place in a microwavable dish covered with plastic wrap. Cook for 1 minute, then rearrange the pieces. Continue cooking at 20-30 second intervals, checking the temperature, until hot.

### **SALMON**

This can be served hot or cold.

- **Conventional Oven** – Place the salmon on a baking sheet and cover with foil. Bake in a 350°F oven for approximately 10 minutes or until heated through.
- **Microwave** – Place in a microwavable dish covered with plastic wrap. Cook for 1 minute, then rearrange the pieces. Continue cooking at 20-30 second intervals, checking the temperature, until hot.

### **STUFFED CHICKEN BREAST**

- **Conventional Oven** – Place on a baking sheet covered with parchment paper or foil, heat in a 350°F oven for approximately 20 minutes.
- **Microwave** – Place in a microwavable dish covered with plastic wrap. Cook for 1 minute, then rearrange the pieces. Continue cooking at 20-30 second intervals, checking the temperature, until hot.

### **LASAGNA**

- **Conventional Oven** – Place in a covered ovenproof dish and bake in a 350°F oven for approximately 20 minutes or until heated through.
- **Microwave** – Place in a microwavable dish, cover loosely with plastic wrap. Cook for 1 minute, then check temperature. Continue cooking at 20-30 second intervals, until hot.

### **LATKES & SWEET POTATO FRITTERS**

- **Conventional Oven** – Place in a single layer on a baking sheet, cover with foil and heat in a 350°F oven for 8-10 minutes.
- **Microwave** – we do not recommend microwaving this item.

### **APPLESAUCE AND SOUR CREAM**

Applesauce can be served hot or cold. Do not heat the sour cream.

### **POACHED PEARS**

We do not recommend heating this item, but it may be warmed briefly by heating in a microwave-safe dish for 1 to 2 minutes on medium power.

### **PIE**

Serve cold, at room temperature, or reheat.

- **Conventional Oven** – Place in a 350°F oven for 15-20 minutes.
- **Microwave** – We do not recommend microwaving this product.

### **DINNER ROLLS**

- **Conventional Oven** – Heat in 350°F oven for 5-10 minutes until hot and crusty.
- **Microwave** – We do not recommend microwaving this product.