



Heating Instructions

Soup, Gravy & Sauces Microwave: Each quart for 5 – 6 minutes

Stove Top: Heat in a pot on stove on medium heat, stirring constantly

Matzoh Balls: Microwave: matzoh balls in brine for 30 seconds per matzoh ball

Stove top: A soft boil in your soup.

**Matzoh Balls are packed in salt water for preservation only, do not add this water to soup. This water may be used for heating but drained and discarded before eating **

Potato Pancakes and Hot Hors D'oeuvres:

Place on cookie sheet (lightly grease or pan spray), heat for 7 – 10 minutes at 400

Brisket & Sliced Turkey:

Heat oven to 350, add 1 to 2 inches of water and gravy. Cover and warm for 10 minutes per pound.

Roasted Whole Chicken: Heat oven to 350, Cover & Cook for 15/20 mins, Uncover & cook another 10 mins

Stuffed Chicken Breast: Heat oven to 350, Cover & Cook for 10 mins, Uncovered & Cook another 10 mins

Salmon: Oven to 350, add a few tablespoons of water, cover & heat for 10-15 mins **OR** serve at room temp.

Whole Roasted Turkey:

Pre-Heat oven to 350 degrees. Add a small amount of water and gravy to the bottom of the pan for moisture. Wrap tightly with plastic wrap first, then with aluminum foil (it is ok to use plastic wrap in oven as long as it is completely covered with foil), cook for:

Small (10 – 12 lbs) for 45 minutes – 1 hour

Medium (20 – 22 lbs.) 1 – 1.5 hours

Large (30 – 32 lbs.) 1.5 – 2 hours

Mashed Potatoes, Stuffed Cabbage & Stuffing: Microwave: for 3 minutes per pound or per piece

Oven: Heat to 350, Cover and warm for 15 – 20 minutes

Vegetables: Serve at room temp

Microwave: for 1 minute per pound

Oven: Heat to 350, cover and warm for 10-15 mins

Gefilte Fish & Chopped Liver: Best served at room temperature.

Kugel: Oven: 350, heat for 20 minutes.