



HANUKKAH REHEATING INSTRUCTIONS

Reheating times may vary between ovens (Convection ovens tend to cook hotter.) Allow items to come to room temperature before placing in the oven. Please note that **clear lids must be removed prior to heating.**

ENTRÉES

BEEF BRISKET

- Preheat oven to 400°
- Place in an oven-safe container and cover with lid or foil
- Bake for 25-35 minutes or until 145°

SIDES

POTATO LATKES

- Preheat oven to 400°
- Place latkes on sheet pan and cover with foil
- Bake for five-seven minutes or until heated through

MATZO BALLS

- Preheat oven to 400°
- Place matzo balls and stock in an oven safe container and cover with foil
- Heat for 5-10 minutes or until heated through.

MATZO BALL SOUP

microwave

- Remove lid from container
- Microwave for three- five minutes or until hot

stovetop

- Pour contents into saucepan
- Warm over medium heat, stirring occasionally until hot

TSIMMES

- Preheat oven to 400°
- Place vegetables on a sheet pan
- Bake for 5-10 minutes or until heated through.