

# High Holiday Dinner

## REHEATING INSTRUCTIONS

### Entrees

#### Grilled or Poached Salmon

Preheat oven to 275°F. Place on baking sheet. Heat, loosely covered, for 10-15 minutes or until internal temperature reaches at least 165°F.

#### Stuffed Chicken Breasts

Preheat oven to 325°F. Place on baking sheet. Bake, loosely covered, for 20-25 minutes to an internal temperature of at least 165°F. Let sit 5-10 minutes before slicing.

#### Boneless Chicken Breasts, Bone-In Chicken Pieces, or Turkey

Preheat oven to 325°F. Place on baking sheet. Bake, loosely covered, for 20-25 minutes to an internal temperature of at least 165°F.

### Side Dishes

#### Asparagus

Preheat oven to 350°F. Heat, loosely covered, for 5-7 minutes per pound or until heated through.

#### Sunset's Own Kishke

Preheat oven to 350°F. Place Kishke in oven proof pan. Poke holes in the Kishke with fork or bamboo skewer. Bake uncovered for 25 to 30 minutes. Slice and Serve.

#### Kugel

Preheat oven to 325°F. Bake, loosely covered, for 25-35 minutes or until internal temperature reaches at least 165°F.

#### Sauces and Soups

Heat sauces on stove top at very low temperatures to a soft boil and temperature reaches 165°F.

#### Steamed or Grilled Vegetables • Green Bean Almandine

Preheat oven to 350°F. Place on oven-safe dish. Heat covered, for 5-8 minutes per pound or until heated through.

#### Beef Stuffed Cabbage

Preheat oven to 350°F. Heat, loosely covered, for about 25-30 minutes. Remove cover and bake an additional 10-15 minutes.

#### Mashed Potatoes • Farfel Stuffing • Tzimmes • Potatoes • Sweet Potatoes

Preheat oven to 350°F. Heat, loosely covered, for 20-25 minutes, or until internal temperature reaches at least 165°F.

#### Latkes • Potato Pancakes • Blintz

Preheat oven to 350°F. Place them on a baking sheet so they do not touch or overlap. Heat, covered, for about 8-10 minutes.



Larger quantities will require additional heating time. Oven times may differ due to size and strength of oven.

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## SUNSET FOODS COMPLETE BRISKET DINNER

### REHEATING INSTRUCTIONS

## Starters

### Matzo Balls & Chicken Broth

#### STOVETOP DIRECTIONS:

Bring chicken broth to a simmer; gently place matzo balls in broth and simmer 5 to 7 minutes until heated through or until internal temperature reaches at least 165°F.

NOTE: Microwave heating is not recommended.

### Mushroom Farfel Stuffing

#### OVEN INSTRUCTIONS:

Preheat oven to 350°F. Bake covered for 20 minutes. Uncover and heat for an additional 15 minutes or until internal temperature reaches at least 165°F.

## Sides

### Assorted Steamed Vegetables

#### OVEN DIRECTIONS:

Preheat oven to 350°F. Heat, loosely covered, for 10-15 minutes or until internal temperature reaches at least 165°F.

### Roasted Red Potatoes

#### OVEN DIRECTIONS:

Preheat oven to 350°F. Heat, loosely covered, for 25-30 minutes or until internal temperature reaches at least 165°F.

## Dinner

### Beef Brisket

#### OVEN DIRECTIONS:

Preheat oven to 350°F. Put Natural Brisket Juice in pan on stovetop and bring to a boil. Then, pour juice over sliced brisket in an oven-proof pan and cover with foil. Reheat in hot oven for about 30-35 minutes or until internal temperature reaches at least 165°F.

ALL FOOD MUST BE HEATED TO AN INTERNAL TEMPERATURE OF 165°F.

*Have a Wonderful Holiday + Thank You for choosing*



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