

# High Holidays Dinner



## REHEATING INSTRUCTIONS



### Entrees

#### Grilled or Poached Salmon

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

#### Whole Carved Turkey

Preheat oven to 350°F. Using the natural juice provided, pour into the pan (about 1-2 cups). Cover with foil and bake for 30 minutes per pound or until the product reaches 165°F. Occasionally baste the turkey to redistribute the juices. Temperature should reach 165°F. Let stand for 10-15 minutes before serving.

#### Stuffed Chicken Breasts

Preheat oven to 350°F. Place on baking sheet. Heat, covered for 30-35 minutes or until the internal temperature is at least 165°F. Let sit for 10 minutes before slicing.

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

Preheat oven to 350°F. Place on baking sheet. Heat, covered for 20-30 minutes or until the internal temperature reaches 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.

#### 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.

#### Sunset's Homemade Kishke

**Frozen:** Preheat the oven to 350°F. Place in an oven-proof pan. Poke holes in the kishke with a fork. Bake uncovered for 25-30 minutes or until internal temperature is 165°F.

**Pre-Cooked:** Preheat the oven to 350°F. Cook covered for 20-25 minutes.

#### Kugel

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

#### Beef Stuffed Cabbage

Preheat oven to 350°F. Heat, 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.

#### Sauces and Soups

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

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

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

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### Starters

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#### Matzo Balls & Chicken Broth

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

**Note: Microwave heating is not recommended.**

#### Mushroom Farfel Stuffing

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

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#### Assorted Steamed Vegetables

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

#### Roasted Red Potatoes

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

### Dinner

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#### Beef Brisket

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

*Have a wonderful holiday and thank you for choosing  
Sunset Foods and Grand Food Center!*



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