



# Passover



## REHEATING INSTRUCTIONS

### **MATZO BALLS AND CHICKEN BROTH**

1. Empty the chicken broth into a pan on the stove and bring to a simmer.
2. Gently place the matzo balls into the broth and simmer for 5–7 minutes until heated through or the internal temperature reaches 165°F.

### **KISHKE / KISHKE MUFFINS**

#### **Frozen:**

1. Preheat the oven to 350°F.
2. Place kishke in an oven-proof pan. Poke holes in the kishke with a fork or skewer. Bake uncovered for 25–30 minutes or until the product reaches an internal temperature of 165°F.

#### **Pre-Cooked**

3. Preheat oven to 350°F.
4. Place Kishke in an oven-proof pan. Bake covered for 25–30 minutes or until the product reaches an internal temperature of 165°F.

### **KUGEL**

1. Preheat the oven to 350°F.
2. Bake covered for 25–30 minutes or until the internal temperature of 165°F.

### **GRILLED OR STEAMED VEGETABLES**

1. Preheat the oven to 350°F.
2. Bake covered for 20–25 minutes or until the internal temperature reaches 165°F.

### **ROASTED POTATOES / TZIMMES / MUSHROOM FARFEL STUFFING**

1. Preheat the oven to 350°F.
2. Bake covered for 25–30 minutes or until the internal temperature reaches 165°F.

### **BEEF BRISKET**

1. Preheat the oven to 325°F.
2. Bring brisket to room temperature by removing it from refrigeration and allowing the meat to sit for 20–30 minutes. This ensures even heating.
3. Empty the natural juice into a pot on the stove and bring to a boil.
4. Cover the brisket with the juice and then cover tightly with aluminum foil.
5. Bake for 30–40 minutes or until the internal temperature reaches 165°F.

### **FISH**

1. Preheat the oven to 325°F.
2. Remove from the refrigerator and place on a baking sheet or oven-safe dish. Let sit at room temperature for 10–15 minutes.
3. Bake loosely covered with aluminum foil for 10–15 minutes or until the internal temperature reaches 165°F.
4. Allow to rest for 2–3 minutes before serving.

### **CHICKEN**

1. Preheat the oven to 350°F.
2. Bake covered with aluminum foil for 25–30 minutes or until the internal temperature reaches 165°F.

*Pro Tip: add an inch or less of stock or water to the pan to prevent chicken from drying out.*

## NOTE

Please note that reheating times vary depending on food quantities, temperature (how chilled the items may be prior to reheating), and your own appliances. Please remember to take temperatures to ensure that all food is reheated to at least 165°F before consuming.



# REHEATING INSTRUCTIONS

## *TURKEY BREASTS, THIGHS, AND DRUMS*

1. Preheat the oven to 350°F.
2. Bring meat to room temperature by removing it from refrigeration and allowing the product to sit for 20- 30 minutes. This ensures even heating.
3. Remove the plastic from the pan.
4. Heat the poultry stock (natural gravy) on the stove top and then add to the pan of turkey. Cover with aluminum foil.
5. Place the pan in the oven for 20–30 minutes per pound, To test the temperature, insert the thermometer into the thickest parts of the meat. The temperature should reach 165°F in the breast meat, and 175°F in the dark meat before it is ready to serve.

## *TURKEY GRAVY / NATURAL GRAVY*

1. Empty contents into a sauce pan. Heat slowly over low heat and whisk together as needed. If the gravy is too thick you can add more poultry stock. Reheat until the product reaches an internal temperature of 165°F.

## HOW TO USE AN INSTANT READ THERMOMETER

Pocket test thermometers are designed to be instant read, meaning that they should be inserted into the food, register a temperature within 15 seconds, and then removed from the food product. These thermometers are not meant to be left in the food during the cooking process.

The thermometer should always be placed in the thickest part of the meat and NOT touching bone or cartilage.

Sides such as mashed potatoes or casseroles can be checked by placing the thermometer into the center of the dish, being careful not to touch the bottom of the pan. The cooking vessel will tend to be hotter and this could give you an inaccurate reading.

If you look at the thermometer, there is a small notch located about 1.5 to 2 inches above the tip. This is actually the area that reads the temperature most accurately. Make sure the thermometer is inserted into the product up to this notch for the most accurate results. Wipe the thermometer stem with a food safe sanitizer or rubbing alcohol before and after each use.

Happy  
Passover



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