

High Holidays Dinner

REHEATING INSTRUCTIONS

Entrees

Grilled or Poached Salmon

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

Stuffed Chicken Breasts

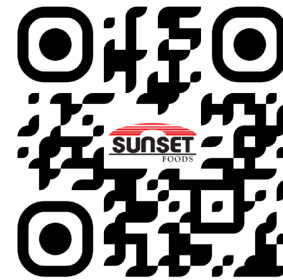
Preheat oven to 350°F. Place on baking sheet. Heat, covered, for 30-35 minutes or until the internal temperature reaches at least 165°F. Let sit for 10 minutes before slicing.

Boneless Chicken Breast, Bone-In Chicken Pieces or Turkey

Preheat oven to 350°F. Place on baking sheet. Heat, covered, for 25-35 minutes or until the internal temperature reaches at least 165°F.

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 at least 165°F.



Scan here
to access
thermometer
information.

Side Dishes

Asparagus

Preheat oven to 350°F. Heat, loosely covered, for 5-7 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.

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

Kugel

Preheat oven to 325°F. Bake, loosely covered, for 25-35 minutes.

Sauces and Soups

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

Steamed or Grilled Vegetables • Green Bean Almandine

Preheat oven to 350°F. Heat, covered, for 10-15 minutes or until heated through.

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 25-30 minutes.

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

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 at least 165°F.

Assorted Steamed Vegetables

Preheat oven to 350°F. Heat, covered, for 10-15 minutes.

Roasted Red Potatoes

Preheat oven to 350°F. Heat, loosely covered, for 20-25 minutes.

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.

Note: Microwave heating is not recommended.

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



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