

# BALDUCCI'S

## ROSH HASHANAH & YOM KIPPUR 2019 REHEATING INSTRUCTIONS

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines and may vary with each home oven.

Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:

- Never put foil or metallic containers in the microwave.
- Keep foods loosely covered with microwave-safe wrap.
- Rotate or stir items at least once during the reheating process.

Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.

Always keep stored food covered and refrigerated at 41°F degrees or less.

Always use caution when removing containers from microwave or oven.

For ease and safety, always place black ovenable containers on a cookie sheet before heating in the oven. Do not place black containers directly on oven racks or oven floor.

### STARTERS

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#### **MATZOH BALLS IN BROTH**

Remove soup from plastic container and place in pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

#### **CHICKEN SOUP WITH DILL**

Remove soup from plastic container and place in pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

#### **SPINACH BITES**

Remove lid from black dual ovenable container and place in a 400°F oven for approximately 6 – 7 minutes, until internal temperature reaches 165°F.

#### **GEFILTE FISH**

Keep refrigerated until ready to serve.

#### **CHOPPED CHICKEN LIVER/CHOPPED CHICKEN LIVER PLATE**

Keep refrigerated until ready to serve.

#### **HONEY ROASTED APPLES**

Excellent served chilled, or room temperature. If you choose to reheat, remove plastic top from container. Place container in a 350°F oven for approximately 8-10 minutes until internal temperature reaches 165°F.

### SIDES

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#### **POTATO LATKES / SWEET POTATO LATKES**

**Stove:** Lightly coat frying pan with oil and warm over medium heat. Fry latkes in oil, turning frequently, until crisp on both sides.

**Oven:** Remove plastic top from container. Place container in 400°F oven for approximately 6-8 minutes, until latkes are crisp and internal temperature reaches 165°F.

#### **POTATO VEGETABLE KUGEL**

Remove plastic top from container and replace with foil. Place container in a 350°F oven for approximately 35-40 minutes until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

#### **SWEET NOODLE KUGEL**

Excellent served chilled! If you choose to reheat, remove plastic top from container and replace with foil. Place in 350°F oven for approximately 35-40 minutes until internal temperature reaches 165°F.

### **CARROT & SWEET POTATO TZIMMES**

Excellent served at room temperature. If you choose to reheat, remove plastic top from container and replace with foil. Place container in a 350°F oven for approximately 25-35 minutes, stirring halfway through, until internal temperature reaches 165°F.

### **BRUSSELS SPROUTS WITH WILD MUSHROOMS**

Remove plastic top from container. Place container in a 350°F oven for approximately 10-15 minutes, stirring halfway through, until internal temperature reaches 165°F.

### **PARMESAN ARTICHOKE**

Remove plastic top from container. Place container in a 350°F oven for approximately 12-15 minutes, stirring halfway through, until internal temperature reaches 165°F and the artichokes are crispy. For extra crispy artichokes, remove from plastic container and place on a cookie sheet before heating.

### **HARICOT VERTS W/ CARROTS & PARSNIPS**

**Stove:** Remove green beans from plastic container and place in sauté pan over medium heat. Heat, stirring occasionally, for approximately 4-6 minutes until internal temperature reaches 165°F.

**Microwave:** Loosen plastic top and microwave on HIGH for approximately 1-2 minutes to an internal temperature of 165°F.

### **SPICED HONEY ROASTED CAULIFLOWER**

**OVEN:** Remove plastic lid from container. Place cauliflower in a 350°F oven for approximately 10-15 minutes, until internal temperature reaches 165°F.

**MICROWAVE:** Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 2-3 minutes. Stir and continue heating in 30 second intervals, if necessary, until internal temperature reaches 165°F.

## **ENTRÉES**

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### **TRADITIONAL BEEF BRISKET WITH SLOW-BRAISED VEGETABLES**

Remove foil top from container. Remove the container of gravy and refrigerate. Replace foil top; seal tightly. Place container of brisket in 350°F oven for approx. 30-40 minutes, until internal temperature reaches 165°F. Before service, warm the gravy in a small sauté pan over medium heat or in the microwave on HIGH for approximately 2-3 minutes.

### **APPLE GLAZED ROAST CHICKEN**

Place container in a 350°F oven for approximately 25-30 minutes until internal temperature reaches 165°F. Remove foil lid for the last 5 minutes to crisp skin.

### **PISTACHIO & PARSLEY CRUSTED SALMON**

Remove foil top from container. Place container in a 350°F oven for approximately 8-10 minutes until internal temperature reaches 165°F.

**TURMERIC ROASTED TURKEY BREAST** Remove foil top from container. Remove container of apricot chutney and hold at room temperature. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Replace foil top; seal tightly. Place container in a 350°F oven for approximately 45-60 minutes, until the internal temperature reaches 165°F. Remove lid for the last 10 minutes of heating. Serve apricot chutney at room temperature.

## **EXTRAS**

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### **CINNAMON SCENTED APPLE SAUCE**

Serve chilled or at room temperature.

### **BRISKET GRAVY**

Remove gravy from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

### **TURKEY GRAVY**

Remove gravy from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

## **PLATTERS**

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Keep all platters refrigerated at 41°F or less until ready to serve. Consume within 4 hours after removing from refrigerator.