

BALDUCCI'S

ROSH HASHANAH & YOM KIPPUR 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 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

MATZOH BALLS IN BROTH

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

CHICKEN SOUP WITH DILL

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

SPINACH BITES

Oven: 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.

WHOLE HONEY ROASTED APPLES

Oven: 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

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

Oven: 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.

CARROT & SWEET POTATO TZIMMES

Oven: 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.

ROASTED CAULIFLOWER WITH APPLES AND ONIONS

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.

BRUSSELS SPROUTS WITH WILD MUSHROOMS

Oven: 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.

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.

PARMESAN ARTICHOKEs

Oven: 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 WITH 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.

ENTRÉES

TRADITIONAL BEEF BRISKET WITH SLOW-BRAISED VEGETABLES

Oven: 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.

POMEGRANATE GLAZED ROAST CHICKEN

Oven: 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

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

HONEY TURMERIC ROASTED TURKEY BREAST

Oven: Remove foil top from container. Remove container of apricot chutney and hold at room temperature. Pour ¼ 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.

VEGAN STUFFED EGGPLANT

Oven: Place container in a 350°F oven for approximately 20-25 minutes, until internal temperature reaches 165°F removing the cover for the last 5-7 minutes.

Microwave: Remove foil and place in a microwaveable safe container. Microwave on HIGH for approximately 2 minutes, continue heating 1-3 more minutes until the internal temperature reaches 165°F.

EXTRAS

CINNAMON SCENTED APPLESAUCE

Serve chilled or at room temperature.

BRISKET GRAVY

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

CHICKEN, VEAL AND FISH STOCK

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

PLATTERS

NY STYLE BAGELS / NY STYLE BREAKFAST / SMOKED FISH PLATTER / SPREADS AND SALADS / FESTIVE FRUIT PLATTER

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

SMOKED FISH AND SALADS

SALMON / KIPPERED SALMON / WHOLE LARGE WHITE FISH / STURGEON / SCOTTISH SALMON / SABLE / WHITE FISH SALAD / SMOKED SALMON SALAD / TUNA SALAD / EGG SALAD / CLASSIC CHICKEN SALAD / CURRIED CHICKEN SALAD / VEGAN CHICKPEA EGG SALAD

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