

KINGS

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 degrees or less.

Always use caution when removing containers from microwave or oven. For ease and safety, always place black oven safe containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

STARTERS

CHICKEN LIVER

Keep refrigerated until ready to serve.

MATZO BALLS

For best results, add to a chicken or vegetable stock or broth.

Stove: Place in pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

GEFILTE FISH

Keep refrigerated until ready to serve.

POTATO LATKES & SWEET POTATO LATKES

Stove: Lightly coat frying pan with oil and warm over medium heat. Fry pancakes, turning frequently, until browned on both sides and warmed through.

Oven: Transfer into an oven-safe container. Place container in a 400°F oven for approximately 5-7 minutes, or until internal temperature reaches 165°F.

MATZO BALL SOUP

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

CHICKEN BROTH

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

KNISHES

Microwave: Put in a microwave container. Microwave on high for approximately 2-3 minutes.

DATE & HONEY ROASTED APPLES:

Excellent served chilled or room temperature. If you choose to reheat,

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

ENTRÉES

KINGS ROTISSERIE CHICKEN

Oven: Place chicken in an oven-safe container in a 350°F oven for approximately. 20-30 minutes until internal temperature reaches 165°F. Remove lid for the last 5 minutes.

CIDER GLAZED TURKEY BREAST

Oven: Remove the foil lid from the container and set aside. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Replace the foil lid, sealing tightly. Place the container in a 350°F oven for approximately. 45-60 minutes, or until the internal temperature reaches 165°F. Remove the lid for the last 10 minutes. Allow the turkey to rest outside of the oven for 10 minutes before carving.

TRADITIONAL BEEF BRISKET WITH SLOW-BRAISED VEGETABLES

Oven: Remove foil top from container. Pour container of gravy over the brisket. Replace foil top; seal tightly. Place container of brisket in 350°F oven for approximately. 30-40 minutes, or until internal temperature reaches 165°F.

STUFFED CABBAGE

Oven: Place stuffed cabbage in a covered oven-safe container in a 350°F oven for approximately. 20-25 minutes until internal temperature reaches 165°F. Remove lid for the last 5 minutes.

Microwave: Remove foil and place the Cabbage on a microwaveable safe container covered loosely with microwaveable safe wrap. Microwave on HIGH for approximately 3-5 minutes, test and cook for an additional 1-3 minutes if necessary, until the internal temperature reaches 165°F.

POMEGRANATE GLAZED SALMON

Oven: Remove foil top from container. Place container in a 350°F oven for approximately 7-10 minutes until internal temperature reaches 165°F.

Microwave: Remove foil and place the Salmon on a microwaveable safe container covered loosely with microwaveable safe wrap. Microwave on HIGH for approximately 3-5 minutes, test and cook for an additional 1-3 minutes if necessary, until the internal temperature reaches 165°F.

VEGAN STUFFED TOMATO

Oven: Remove foil top from container. Place container in a 350°F oven for approximately 20-25 minutes, until internal temperature reaches 165F 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 165F.

SIDE DISHES

TZIMMES

Oven: Transfer into an oven-safe container and cover with foil. Place in 350°F oven for approximately. 20-25 minutes, stirring halfway through, until internal temperature reaches 165°F.

Microwave: Transfer into microwave safe container and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 3 minutes. Check temperature and continue heating approximately. 1-3 minutes, if necessary, until internal temperature reaches 165°F.

KUGEL, SWEET NOODLE & VEGETABLE

Oven: Transfer into an oven-safe container and cover with foil. Place container in a 350°F oven for approximately. 25-30 minutes until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

GREEN BEANS WITH PARSNIPS AND CARROTS

Stove: Remove green beans from container and place in sauté pan over medium heat. Heat, stirring occasionally, for approximately. 3-5 minutes until internal temperature reaches 165°F.

Microwave: Transfer into microwave safe container and microwave on HIGH for approximately 2 minutes. Stir and continue heating approximately. 1-2 minutes more if necessary, to 165°F.

ROASTED CAULIFLOWER WITH APPLE AND ONIONS

Oven: Transfer into an oven-safe container and cover with foil. Place in 350°F oven for approximately. 10-15 minutes, stirring halfway through, until internal temperature reaches 165°F.

Microwave: Transfer into microwave safe container and cover loosely with microwave-safe wrap. Microwave on HIGH for 3 minutes. Check temperature and continue heating approximately. 1-3 minutes, if necessary, until internal temperature reaches 165°F.

KASHA WITH BOWTIES

Stove: Excellent served at room temperature. If you choose to reheat, place a small amount of oil in a sauté pan over medium heat. Remove kasha with bowties from container and place in sauté pan. Heat, stirring occasionally, for approximately. 5-7 minutes, or until internal temperature reaches 165°F.

BLINTZES

Oven: Transfer into an oven-safe container and cover with foil. Place in 350°F oven for approximately 10-15 minutes, until internal temperature reaches 165°F.

Microwave: Put in a microwave container. Microwave on high for approximately. 2-3 minutes.

GRAVY:

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

PLATTERS

KINGS PREMIUM SMOKED FISH DISPLAY / SMOKED SALMON PRESENTATION / SALAD DISPLAY / VEGETABLE CRUDITÉ / SPECIALTY CHEESE PLATTER / FRUIT PLATTER

Keep refrigerated until ready to serve.

TO BREAK YOUR FAST

GASPE BAY SMOKED SALMON / KIPPERED SALMON / SLICED SALMON / WHITE FISH SALAD / SABLE PLATE / WHITE FISH / HERRING / CREAM CHEESE & PLATTERS

Keep refrigerated until ready to serve

8" QUICHE:

Oven: Place the quiche in a 350°F oven for approximately. 15-20 minutes until internal temperature reaches 165°F.