



HIGH HOLIDAYS 2023

EASY REHEATING INSTRUCTIONS

KEEP FOODS COLD UNTIL REHEATING TIME. SERVE IMMEDIATELY WHEN HOT.

Preheat oven to 350°

Bring food to room temperature by leaving on the counter for approximately 30 minutes. Remove all plastic lids.



All reheated foods must reach an internal temperature of at least **165° for 15 seconds** within a two-hour window. For the microwave, foods must reach an internal temperature of 190°.

Heating times may vary, depending on oven calibration and the number of items in the oven. Use properly calibrated thermometer to monitor the temperature. Check items periodically while reheating. Prepared foods should be reheated only once.

**SHANAH
TOVAH**

THANK YOU FOR CHOOSING
EDDIE'S OF ROLAND PARK

Soups, Sauces, and Gravies

Pour item into small saucepan and simmer at medium-low heat on stovetop for 10-12 minutes. Matzoh balls should be added to soup before heating.

Brisket, Corned Beef, Turkey and other Entrées

Includes Lemon Artichoke Chicken

Heat for 15-20 minutes, covered with foil, in gravy or broth to retain moisture.

*Horseradish Crusted Salmon will only require 10-15 minutes in the oven.

Poached Fish & Dips

Includes poached salmon, whitefish salad, herring salad, gefilte fish loaf, hummus, and tapenade. Serve chilled.

Vegetables and Side Dishes

Includes Eggplant Bites

Heat covered for 10-15 minutes. If desired, uncover for last 5-10 minutes for browning and crisping.