



HIGH HOLIDAYS 2020

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. Horseradish sauce should be served at room temperature (do not reheat).

Poultry

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

Beef Tenderloin

Wrap portions tightly with foil and reheat in 225° oven for 10-15 minutes, until just heated through.

Other Meat Entrées

includes roast brisket, glazed corned beef, stuffed cabbage, and tzimmiss

Heat for 25-35 minutes, covered with foil. If desired, uncover for last 7-10 minutes for browning.

Poached Fish

includes poached salmon, gefilte fish, and gefilte fish loaf

Serve chilled.

Vegetables and Side Dishes

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