

# *Clementine*

## **HIGH HOLIDAYS INSTRUCTIONS FOR STORING, HEATING AND SERVING**

### **ENTREES AND SIDES**

#### **MATZO BALL SOUP**

Refrigerate until ready to use. Heat in a saucepan over low heat until bubbly.

#### **BRAISED BEEF BRISKET**

Keep refrigerated. Heat uncovered in a 375 degree oven for 15 minutes for the small, 15-25 for the large, 10-15 minutes per pound for orders 2lbs or more, or until hot and bubbly.

#### **WILD KING POACHED SALMON**

Can be served cold. For heating simply place on baking sheet for 7-9 minutes at 350 degrees.

#### **WHOLE ROASTED FREE-RANGE CHICKEN**

Keep refrigerated. Transfer to an ovenproof dish and heat uncovered in a 350 degree oven until hot and crispy (20 minutes). Note: CONTAINER THAT CHICKEN COMES IN IS NOT OVENPROOF

#### **HONEY-GLAZED CARROTS**

Refrigerate until ready to use. Heat uncovered at 350 degrees for 15-20 minutes for the small, 25-30 minutes for the large. Stir before serving to distribute glaze.

#### **ROASTED FINGERLING POTATOES**

Refrigerate until ready to use. Heat uncovered at 350 degrees for 15-20 minutes for the small, 25-30 minutes for the large.

#### **GRILLED VEGETABLE PLATTER**

Refrigerate until ready to use. Can be served hot, cold or at room temperature.

#### **GARDEN SALADS: RADICCHIO/ENDIVE, BABY GREENS, GREEK, SUPER CESAR**

Keep refrigerated until ready to serve. Toss with dressing right before serving. NOTE: you may not need to use all of the dressing – add gradually to avoid over-dressing.

#### **COUS COUS, HARICOTS VERTS, BEETS & BELUGA LENTILS, SEASONAL FRUIT, DEVEILED EGGS,**

#### **TUNA/EGG/CHICKEN SALAD.**

Keep refrigerated until ready to serve.

#### **ROASTED SWEET POTATOES**

Keep refrigerated until ready to use. Can be served room temperature or hot. Heat uncovered at 350 degrees for 15-20 minutes

#### **CRUDITES**

Refrigerate until ready to use. Serve cold

### **SWEETS**

#### **SALLY'S NOODLE KUGEL**

Refrigerate until ready to use. May be served cold, room temperature or warm. To serve warm, heat uncovered at 350 degrees for 25-30 minutes for the large size.

#### **HONEY CAKE, APPLE-DAPPLE CAKE, BANANA BREAD & ZUCCHINI BREAD**

Store in a cool, dry place. Do not refrigerate.

#### **RUGELACH**

Store in a cool, dry place. Do not refrigerate.

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## **CLASSIC APPLE PIE**

Keep in a cool area. Do not refrigerate. Can be served warm or at room temperature. To serve warm, heat at 350 degrees for 10-15 minute

## **COOKIES & BROWNIES**

Keep in a cool area. Do not refrigerate

## **BAKE-AT-HOME RUGELACH**

Keep frozen until ready to bake. Pre-heat oven to 350 degrees. Place pre-formed rugelach on baking sheet about 3 inches apart. Bake for 8 minutes. Rotate the pan and bake for another 6-8 minutes until golden brown. Total bake time 12-16 minutes depending on desired doneness.

## **BAKE-AT-HOME APPLE PIE**

**LARGE BAKE-AT-HOME APPLE PIE – Total baking time is approximately 2 hours**

- 1) Remove pie from freezer, unwrap plastic and allow to sit at room temperature for 20 minutes.
- 2) Preheat oven to 350 degrees. Set the pie on a baking sheet and place on the center rack of the oven.
- 3) Bake for 30 minutes. Rotate the pie 90 degrees so that the pie bakes evenly on all sides and bake for an additional 30 minutes. Rotate and bake two more times (for a total baking time of 2 hours).
- 4) To test for doneness, insert paring knife into vent on top of pie. If the knife slides in easily, with no resistance from the apples, pie is done. The crust should be golden brown.

***--The Clementine Classic Apple Pie will be extremely hot when it comes out of your oven. We recommend allowing it to cool for about one hour before serving.***

**SMALL BAKE-AT-HOME APPLE PIE – Total baking time is approximately 80 minutes**

- 1) Preheat oven to 350 degrees.
- 2) Remove pie from freezer, unwrap plastic and allow to sit at room temperature for 20 minutes. Place the pie on baking sheet and put it on the center rack of the oven.
- 3) Bake for 30 minutes. Rotate the pie 180 degrees so that the pie bakes evenly on all sides and bake for an additional 30 minutes. Rotate and bake one last time and finish baking for 20 minutes. (for a total baking time of 80 minutes).
- 4) To test for doneness, insert paring knife into vent on top of pie. If the knife slides in easily, with no resistance from the apples, pie is done. The crust should be golden brown.

***--The Clementine Classic Apple Pie will be extremely hot when it comes out of your oven. We recommend allowing it to cool for about one hour before serving.***

## **BREAKFAST**

### **HOUSE-CURED GRAVLAX PLATTER**

Refrigerate platter of gravlax, capers, onions & cream cheese. Store platter of bagels in a cool, dry place.

### **QUICHE**

Refrigerate until ready to use. Heat in a preheated 375° oven, 5-7 minutes for small, 12-18 minutes for large.

### **EGG STRATA**

Refrigerate until ready to use. Bake in a preheated 350° oven, 15-20 minutes for small, 35-40 minutes

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for large

## **BLUEBERRY SOUR CREAM COFFEE CAKE & MINI SCONES**

Keep in a cool area. Do not refrigerate.

### **BAKE-AT-HOME SCONES**

Keep frozen until ready to bake. Place scones on baking sheet (lined with the included parchment paper), 2-3 inches apart, and sprinkle about 1 teaspoon of sugar evenly on top of each scone. Bake at 400°F until golden brown, about 25-30 min. Allow to cool before removing from baking sheet.

### **BAKE-AT-HOME BISCUITS**

Keep frozen until ready to bake. Place biscuits on baking sheet (lined with the included parchment paper), 2-3 inches apart. Brush tops generously with butter, and Bake at 400°F until golden brown, about 25-30 min. Allow to cool before removing from baking sheet

### **BEVERAGES**

Keep refrigerated until ready to use.