



HIGH HOLIDAYS INSTRUCTIONS FOR STORING, HEATING AND SERVING

Entrees & **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

BRAISED FREE-RANGE CHICKEN LEG WITH APRICOTS AND PRUNES

Keep refrigerated. Transfer to an ovenproof dish and heat uncovered in a 375 degree oven until hot and crispy (12-13 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: GARDEN HARVEST, 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.

FREEKEH, MIDDLE-EASTERN PEPPERS, SEASONAL FRUIT, DEVILED 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

Break- **FAST**

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 for large



Holiday 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 & LEMON-POPPY BREAD

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

RUGELACH

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

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 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.

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.