



High Holidays 2021

REHEATING INSTRUCTIONS

CHICKEN SOUP

Place in a pot over medium to high heat until hot enough to serve. Season the broth with 2 ¼ tsp Diamond kosher salt.

MATZO BALLS

Strain matzo balls from brine. Bring soup (sold separately) or salted water to a boil; add matzo balls to a simmering pot for 15 minutes, or until heated through.

POTATO LATKES

Coat rimmed tray with 3 tablespoons vegetable oil, place in center of oven, and preheat to 400°F. Place latkes directly on hot pan and cook 15 minutes, flip, then cook another 15 minutes. Season lightly with salt and serve hot.

SHMALTZ ROASTED POTATOES

Remove lid and heat uncovered for 15-20 minutes at 400°F, or until crispy.

SWEET RAISIN NOODLE KUGEL

Remove lid, replace with tin foil and cook covered at 300°F for 25-30 min. Uncover for the final 5 minutes to crisp at 400°F.

ROASTED BRISKET

Remove pre-sliced brisket from the vacuum-sealed bag and gently break apart using your hands or tongs. Shingle the meat in a roasting pan, add gravy over the top, cover with foil and reheat for 45-60 minutes at 400°F, until tender.

APRICOT GLAZED ROAST CHICKEN

Pat skin dry with a paper towel and place chicken in an oven-safe dish. Roast in the oven for approximately 20 minutes at 450°F until skin is golden brown. Remove chicken from oven and smear with apricot glaze. Return chicken to oven for 5 minutes or until glaze is hot.