



# Hanukkah 2021

## REHEATING & PLATING GUIDE



### **MATZO BALL SOUP**

#### **Reheating Instructions:**

Strain the matzo balls from the brine. Bring chicken broth (sold separately) or salted water to a boil; add matzo balls to the simmering pot for 10-15 min., or until heated through.

#### **Plating Suggestion:**

Serve in a medium bowl with 8-12oz of heated chicken broth and 1 matzo ball. Garnish with chopped fresh dill and fresh cracked pepper, if desired. Optional: add peeled carrots, cut into coins, then boil until tender, cooked thin egg noodles, and/or shredded cooked chicken. Season broth with 2 ¼ tsp Diamond kosher salt.



### **POTATO LATKES**

*with Applesauce & Sour Cream*

#### **Reheating Instructions:**

Remove lid, heat uncovered for 20 minutes at 400°F, flipping halfway through. Remove from the oven and season lightly with kosher salt.

#### **Plating Suggestion:**

Serve hot on a large plate or platter with chilled sour cream and applesauce on the side. Garnish with fresh chopped chives and flaked sea salt. 1 to 2 latkes per person recommended as a side or appetizer.



## POTATO LATKES

*with Smoked Salmon, Sour Cream & Pickled Red Onion*

### Reheating Instructions:

Remove lid, heat uncovered for 20 minutes at 400°F, flipping halfway through. Remove from the oven and season lightly with kosher salt.

### Plating Suggestion:

Serve hot on a wide platter with a small dollop of chilled sour cream dolloped on each latke. Garnish with fresh chopped chives, pickled red onions (you can remove excess liquid with a paper towel) and flaked sea salt. 1 to 2 latkes per person recommended as a side or appetizer.



## POTATO LATKES

*with Pastrami, Swiss, Sauerkraut, Russian Dressing & Dill Pickles*

### Reheating Instructions:

Remove lid, heat uncovered for 10 minutes at 400°F. Carefully remove from the oven and flip each latke over. Spread a spoonful of Russian dressing over each latke then add a tangle of sauerkraut, a slice or two of pastrami and a slice of swiss cheese on top. Return to oven and continue to bake until cheese is melted and meat is hot.

### Plating Suggestion:

Serve hot on a warmed, wide platter, 2-3 latkes per person as a meal.



## ROASTED WINTER VEGETABLES

### Reheating Instructions:

Remove lid and cover the pan tightly with tin foil. Heat for 12-15 minutes at 400°F until warmed through. Remove from the oven and gently mix to combine.

### Plating Suggestion:

Remove from the pan carefully and place into a warmed serving bowl, garnish with fresh chopped parsley or chives, if desired.



## ROASTED BRISKET

### Reheating Instructions:

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

### Plating Suggestion:

Remove sliced brisket from the oven safe dish with tongs and shingle on a heavy serving platter. Ladle over gravy from the cooking pan. Serve any remaining gravy on the side in a bowl or gravy boat. Garnish with fresh picked parsley leaves. Serves up to 8 with 4oz portions.



## ROAST CHICKEN

### Reheating Instructions:

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 blood orange & pomegranate glaze. Return chicken to oven for 5 minutes or until glaze is hot.

### Plating Instructions:

Use a paring knife to separate the breast/wing from the leg/thigh. The breast can then be cut into 3 pieces and the thigh and leg can be separated. Serve on a heavy warmed platter, spooning any juices from cooking over the meat before enjoying. This will serve 2-4 adults, depending on other dishes and appetites.

