

CHANUKAH CATERING

REHEATING INSTRUCTIONS

IMPORTANT:

Remove everything from the refrigerator and allow to come to room temperature before reheating.

ELI'S CATERING • 1411 THIRD AVENUE NYC 10028
212.717.8100 ext 9 • FAX 212.737.5474 • elizabar.com

SOUPS

CHICKEN WITH MATZO BALLS CHICKEN VEGETABLE SOUP

Bring soup to a simmer in a saucepan over medium heat. Cover and leave on lowest heat until ready to serve. Sprinkle with finely chopped parsley or dill.

STARTERS

COLD HORS D'OEUVRE

Serve at room temperature.

HOT HORS D'OEUVRE

Place in preheated 450°F, uncovered, for 4-6 minutes.

MEAT | PROTEINS

BRISKET

Bake, covered, in a preheated 350°F oven, for 20 to 30 minutes. Quantities over 3 pounds may take 10 to 20 minutes longer. Can also be reheated on top of the stove in its own gravy.

BRISKET GRAVY

TURKEY GRAVY

GIBLET GRAVY

On top of the stove, over low heat, simmer in a saucepan or double boiler. Add a couple of tablespoons of water if you are concerned it will stick to the pot.

FILET OF BEEF

Place on a cookie sheet or in a roasting pan, and bake at 375°F, lightly covered with foil, for 10 to 12 minutes. Slice and serve. This is also delicious at room temperature.

ROASTED CHICKEN

Whole: Bake in a preheated 375°F oven, uncovered, for 10 to 12 minutes until you see the bird start to sizzle or bubble.

Cut up: Bake in a preheated 350°F oven, covered, for 10 minutes. Uncover for an additional 5 minutes to crisp.

CAPON

Bake in a preheated 350°F oven, uncovered, for 15 to 20 minutes until you see the bird start to sizzle or bubble.

lowest heat until ready to serve. Sprinkle with finely chopped parsley or dill.

SLICED FRESH TURKEY BREAST

Best served at room temperature or warmed on top of stove in a little turkey gravy or chicken stock.

WHOLE BONELESS ROASTED TURKEY BREAST

Bake wrapped turkey breast in preheated 350°F oven for 15-20 minutes.

ROASTED FREE-RANGE TURKEY

All turkeys are delivered in an aluminum pan wrapped in foil.

10-12 pounds: Preheat oven to 350°F. Put 1/2 cup water in the bottom of the pan. Place foil-wrapped turkey in the oven for 30 minutes. Then uncover, raise heat to 375°F and roast an additional 15 to 20 minutes.

14-16 pounds: Preheat oven to 350°F. Put 1/2 cup water in the bottom of the pan. Place foil-wrapped turkey in the oven for 35 minutes. Then uncover, raise heat to 375°F and roast an additional 15 to 20 minutes.

22-24 pounds: Preheat oven to 350°F. Put one cup of water in the bottom of the pan. Place foil-wrapped turkey in the oven for 45 minutes. Then uncover, raise heat to 375°F and roast for an additional 20 to 30 minutes.

ROLLED ROASTED TURKEY BREAST

3-pound breast: Place wrapped turkey breast in a preheated 350°F oven for 20 to 25 minutes.

6-pound breast: Place wrapped turkey breast in a preheated 350°F oven for 30 to 35 minutes.



RAW READY-TO-ROAST TURKEY

The right temperature here is critical. This is a good reason to invest in an oven thermometer.

Your turkey has been stuffed with:

- Kosher salt
- Freshly ground black pepper
- Fresh thyme
- Lemon
- Onion

Your turkey has been brushed with:

- Butter
- Kosher salt
- Freshly ground black pepper

The package also contains one pint of chicken stock.

Directions:

1. Let the turkey sit on your kitchen counter to come to room temperature (about two hours).
2. Preheat oven to 350°F.
3. When ready to begin cooking, gently open the foil on your turkey. Open the pint of chicken stock and dump it into the pan around the raw bird. Close the foil back up tightly.

Roast 10-12 lb. turkey for 2-1/2 to 3 hours, uncovered.

Roast 14-16 lb. turkey for 3-1/2 to 4 hours. Keep covered for the first 2 hours, then uncover completely for the remainder of the roasting time.

Roast 22-24 lb. turkey for 5 hours. Keep covered for the first 3 hours, then uncover completely for the remainder of the roasting time.

Note: Each time you open the oven, use your oven thermometer to make sure that the temperature is still at 350°F.

4. You can tell that your turkey is done when the juices run clear (meaning not at all pink) when you insert a knife underneath the leg where it meets the thigh. Remove the turkey to a cutting board and cover loosely with aluminum foil. Let rest for at least 30 minutes.
5. Carve the turkey onto a platter and serve.

VEGETABLES & SIDES

WINTER VEGETABLE MEDLEY

Reheat in a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water or butter). Stir frequently.

STEAMED VEGETABLES WITH DILL

Reheat in a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water or butter). Stir frequently. OR preheat oven to 375°F. Spread the vegetables out on a baking sheet and roast for 5 to 8 minutes.

SAGE-ROASTED BEETS

GREEN BEANS WITH GARLIC

BROCCOLI WITH GARLIC

Spread the vegetables on a baking sheet and roast in a preheated 375°F oven for 5 to 8 minutes.

KASHA VARNISHKES

These can be reheated on top of the stove, either in a double boiler or over a low flame with a small amount of liquid (water, chicken stock or butter) added to the pot. Stir frequently. OR place in a buttered, ovenproof baking dish. Bake in preheated 350°F oven for 12-15 minutes.

ROASTED SWEET POTATOES

HERB-ROASTED POTATOES

Bake in an ovenproof baking dish, in a preheated 350°F oven, for 8-10 minutes, until they start to bubble and sizzle.

POTATO PANCAKES

Bake uncovered in a preheated 350°F oven for 10-12 minutes. Bake uncovered 5-7 minutes for minis.

NOODLE PUDDING

Place container on a cookie sheet. Bake in preheated 375°F oven for 10-12 minutes.

DESSERTS, SWEETS & BAKED GOODS

BABKA

Serve at room temperature.

BREAD PUDDING: JELLY DOUGHNUT

Preheat oven to 350°F. Place room-temperature pudding in oven for 12-15 minutes. Foil can be placed loosely over pudding to stop further browning.