



# HIGH HOLIDAYS

## REHEATING INSTRUCTIONS

### IMPORTANT:

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

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### SOUPS

#### CHICKEN SOUP 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

#### POTATO PANCAKES

Bake in a preheated 350°F oven, uncovered, for 10 to 12 minutes. Bake mini potato pancakes for 5 to 7 minutes.

#### CHEESE BLINTZES

Preheat oven to 350°F. Place the blintzes on a baking sheet lined with parchment paper. Make sure they're not touching each other, or they won't reheat evenly. Bake for about 10 to 12 minutes. Serve immediately. Can also be sautéed in butter on top of the stove.

#### KNISHES

Place in a preheated 450°F oven, uncovered for 4 to 6 minutes.

#### QUICHE

Cover the quiche with aluminum foil or a pie shield. Place in a preheated 350°F oven for 15 to 20 minutes.

### MEAT | PROTEINS

#### BRISKET

Bake, covered, in a preheated 350°F oven, for 20-30 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

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 LEG OF LAMB

Place in a preheated 350°F oven. Bake, covered, for 20 to 25 minutes. Uncover and bake for an additional 10 to 15 minutes.

#### ROAST 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.

#### CORNISH HENS

Bake in a preheated 350°F oven, uncovered, for 10 to 12 minutes until you see the bird start to sizzle or bubble.

#### 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.

## **SLICED FRESH TURKEY BREAST**

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

## **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.

## **FISH**

### **POACHED SALMON WITH ONION & DILL**

We prefer to serve our salmon at room temperature, but if you like it warm, preheat oven to 350°F and bake, uncovered, for 10 minutes.

### **SALMON WITH ROASTED VEGETABLES**

We prefer to serve our salmon at room temperature, but if you like it warm, preheat oven to 350°F and bake, covered, for 10 to 12 minutes.

### **ASIAN SALMON**

We prefer to serve our salmon at room temperature, but if you like it warm, preheat oven to 325°F and bake, uncovered, for 10 to 12 minutes.

## **VEGETABLES & SIDES**

### **KASHA VARNISHKES**

Best to use a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water, chicken stock or butter). Cook over low heat for 5-8 minutes. Stir frequently until heated through. Or you can reheat by placing in a buttered, ovenproof baking dish. Bake in a preheated 350°F oven for 12 to 15 minutes.

### **TZIMMES OF SWEET POTATO, CARROTS, BUTTERNUT SQUASH & PRUNES**

Tzimmes 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 or butter) added. Stir frequently. Or reheat by placing in an ovenproof baking dish. Bake in a preheated 350°F oven for 12 to 15 minutes until it starts to bubble and sizzle.

### **STEAMED or GRILLED ASPARAGUS**

Lay the asparagus in a single layer on a cookie sheet. A few minutes in a hot oven (375°F) will crisp up grilled asparagus. A few tablespoons of water or melted butter poured over the stalks will help reheat your steamed asparagus in the hot oven.

### **STEAMED VEGETABLES WITH DILL**

#### **SAUTÉED ROOT VEGETABLES**

Best to use a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water, chicken stock or butter). Stir frequently. Or you can spread the vegetables on a baking sheet and roast in a preheated 350°F oven for 5 to 8 minutes.

### **GREEN BEANS WITH GARLIC**

#### **BROCCOLI WITH GARLIC**

#### **ROASTED CAULIFLOWER**

#### **HERB-ROASTED POTATOES**

Spread the vegetables on a baking sheet and roast in a preheated 350°F oven for 5 to 8 minutes.

### **GLAZED BRUSSELS SPROUTS AND PEARL ONIONS**

Spread the vegetables on a baking sheet and roast in a preheated 375°F oven for 5 to 8 minutes. Or place them in a saucepan, add 1/4 cup of water or chicken stock and reheat on the top of the stove. Toss 2 to 3 times. Should be hot in 5 minutes.

### **ROASTED SWEET POTATOES**

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

### **POTATO GRATIN**

Preheat oven to 350°F. Bake for 20 to 25 minutes, uncovered, or until it bubbles.

### **MASHED POTATOES**

#### **SWEET POTATO PURÉE**

Best to use a saucepan or double boiler over low heat on top of stove. Add 1/4 to 1/2 cup of water or chicken stock and a tablespoon or two of butter and stir the potatoes often until they start to steam.

### **CREAMED SPINACH**

Best to use a saucepan or double boiler over low heat on top of stove. Add 1/4 to 1/2 cup of milk or water and stir the spinach often until it starts to steam.

## **STUFFINGS, PUDDINGS, KUGELS**

### **SPINACH OR POTATO KUGEL**

#### **NOODLE PUDDING**

Bake uncovered in a preheated 375°F oven for 12 to 15 minutes.

## **DESSERTS & SWEETS**

### **FRUIT PIES (APPLE, BLUEBERRY, STRAWBERRY RHUBARB, PEACH)**

Bake in a preheated 350°F oven for 12 to 15 minutes. Foil can be placed loosely over pie to prevent further browning.