



PASSOVER CATERING

REHEATING INSTRUCTIONS

IMPORTANT:

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

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SOUPS

CHICKEN WITH MATZOH 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.

MEAT | PROTEINS

BRISKET

Bake, covered, in a preheated 350°F oven, for 20 to 30 minutes. Quantities over 3 pounds may take 10-20 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.

ROASTED CHICKEN

Whole: Bake in a preheated 375°F oven, uncovered, for 10-12 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 15-20 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 15-20 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 15-20 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 20-30 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.

Continued

Directions:

1. Let turkey sit on your kitchen counter to come to room temperature (about two hours).
2. Preheat the 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.
4. Roast 10-12 lb. turkey for 2½ - 3 hours uncovered. Roast your 14-16 lb. turkey for about 3½ - 4 hours. Keep covered for the first 2 hours, then uncover completely for the remainder of the roasting time. Roast your 22-24 lb. turkey for 5 hours. Keep covered for the first 3 hours, then uncover completely for the remainder of the roasting time.
5. 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.
6. Carve the turkey onto a platter and serve.

WHOLE BONELESS ROASTED TURKEY BREAST

Bake wrapped turkey breast in preheated 350°F oven for 15-20 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 20-25 minutes.

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

FILET OF BEEF

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

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 10-12 minutes.

POACHED SALMON

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.

VEGETABLES & SIDES**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 vegetables out on a baking sheet and roast for 5-8 minutes.

SAUTÉED ROOT VEGETABLES

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.

MASHED POTATOES**SWEET POTATO PURÉE**

A double boiler is the best way to reheat these items. If you don't have one, use a heavy-bottomed pot, put some milk (and butter, if you want) in the pot, add the vegetable, and stir often until they start to steam.

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.

STEAMED ASPARAGUS

Preheat oven to 375°F. Spread the asparagus in a single or double layer on a cookie sheet and sprinkle 3 to 4 tablespoons of water or melted butter over them and bake for 3-4 minutes.

GRILLED ASPARAGUS

Preheat oven to 375°F. Spread the asparagus in a single or double layer on a cookie sheet and bake for 3-4 minutes.

SAGE-ROASTED BEETS**GREEN BEANS WITH GARLIC****BROCCOLI WITH GARLIC****ROASTED CAULIFLOWER**

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

GLAZED BRUSSELS SPROUTS AND PEARL ONIONS

Spread the vegetables out on a baking sheet and roast in a preheated 375°F oven for 5-8 minutes. OR reheat on top of the stove with 1/4 cup hot water in the bottom of the saucepan. Toss 2-3 times. Should be hot in 5 minutes.

POTATO GRATIN

Preheat oven to 350°F. Place gratin, covered, in oven for 20 minutes. Uncover for last 10 minutes.

POTATO PANCAKES

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

MATZOH STUFFING WITH MUSHROOMS & CARAMELIZED ONIONS

Place in a buttered casserole or leave in our aluminum tray and cover with foil. Bake in preheated 350°F oven for 12-15 minutes. Uncover and bake an additional 12-15 minutes. For a drier stuffing, bake 15-20 minutes. For a moister stuffing, reheat covered until the last 5 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 12-15 minutes until it starts to bubble and sizzle.

SPINACH KUGEL

POTATO KUGEL

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

DESSERTS, SWEETS & BAKED GOODS

BAKED APPLE

Bake covered in a preheated 350°F oven for 10 minutes.

POACHED PEAR

Can be served at room temperature OR brought to a simmer in a saucepan over medium heat. Cover and leave on lowest heat until ready to serve.

MILE-HIGH LEMON MERINGUE CAKE

CLASSIC & MARBLE CHEESECAKE

ALL SWEETS CRATES

Store in a cool place until ready to serve.

CHOCOLATE TORTE

SPONGE CAKE ROLLS

Store in refrigerator until served.

SPONGE CAKE LOAF

Serve at room temperature.