

**Grace's Marketplace Catering REHEATING INSTRUCTIONS**  
**Rosh Hashanah 2024**

**Gefilte Fish**

**Optional: Can be served room temperature.**

Preheat oven to 300 degrees. Place Gefilte Fish in the oven, covered for approximately 15 minutes until steaming.

**Grace's Made Latkes (All Latkes)**

Preheat oven to 375 degrees. Place Potato Pancakes in the oven, uncovered for approximately 10 minutes. For best results, lay flat on a baking sheet. Raise temperature for desired crispiness.

**Soup, Gravy and Sauce**

Place soup and or gravy in an appropriately sized saucepan and heat over medium heat until hot and simmering. Stir frequently to avoid sticking and to ensure even heating.

**Chicken Soup:** DO NOT add Matzo Balls until 5 minutes before serving.

**Chopped Chicken Liver**

Liver is highly perishable. Keep refrigerated until ready to serve.

**First Cut Brisket**

All cooked brisket is sliced and fully cooked. Heating is recommended before serving. To heat, preheat oven to 300 degrees. Place brisket in oven for 20-25 minutes, COVERED. Serve with gravy provided.

**Sliced Flank Steak**

All cooked Beef is sliced and fully cooked to rare temp. Heating is recommended before serving. To heat, preheat oven to 350 degrees. Place Beef in oven for 6 - 8 minutes or longer for desired temperature, covered. Sliced Steak will change temperature quicker than unsliced steak. Serve with natural juice.

**Glazed Cornish Hens - Organic Roasted Chicken - Grilled Chicken Francese**

Preheat oven to 350 degrees. Place poultry in oven, covered, for approximately 20 minutes or until steaming.

**Whole Roasted Turkey**

Each Turkey is sent Par-Cooked to avoid overcooking during the reheating process.

1. Remove Turkey from refrigeration 1 hour before heating.
2. Preheat oven to 400° for 15 minutes and then lower to 350°.
3. Put Turkey in at 350°.
4. Pour 1 ½ cups of chicken broth (10 - 16 lbs turkey). Add 2 cups of chicken broth (16 - 20 lbs turkey).
  - a. Broth is NOT included
5. Cover turkey tightly with aluminum foil and place in the oven.

Heat as Follows: (Depending on strength of oven)

10 - 12 lbs: 30-45 minutes

14 - 16 lbs: 45-1 hour

18 - 20 lbs: 1 hour, 15 minutes

20+ lbs: 1 hour, 45 minutes

6. Baste turkey every 15 minutes with pan drippings.
7. Remove foil during last 10 minutes of heating and baste once again.
8. Pierce thigh joint with a fork; if the juice runs clear and steaming, the turkey is ready.
9. Allow turkey to rest loosely covered with foil for 15 minutes, as it makes carving easier as well as keeps in the moisture.

**Please Note: Carved Turkey's should follow Turkey Breast reheating instructions stated below.**

**SLICED Turkey Breast - Grilled Salmon Filet**

Preheat oven to 350 degrees. Place entrée meat in oven for approximately 8-10 minutes. Time in oven will reflect the desired serving temperature.

**Warm Couscous and Chick Peas**

Preheat oven to 300 degrees. Heat for approximately 10-15, covered.

**Stuffed Cabbage Rolls**

Preheat oven to 350 degrees. Heat cabbage rolls covered for approximately 15-20 minutes.

**Whipped Sweet Potatoes**

Preheat oven to 350 degrees. Heat for approximately 20 minutes, covered.

**Roasted Carrot and Butternut Squash AND Roasted Brussel Sprouts**

Preheat oven to 300 degrees. Heat for approximately 15 minutes, covered.

**ALL Potato Kugel AND Noodle Kugel**

Preheat oven to 300 degrees. Place in the oven for approximately 25-30 minutes, covered.

**Please Note: Dense dishes may require longer heating time depending on oven strength. Look for bubbling.**

**String Bean and Broccoli - Tzimmes - Yukon Gold Lemon Potato**

Preheat oven to 300 degrees. Place in the oven for approximately 15 minutes, uncovered.

\*DO NOT HEAT SALAD OR MIXED GREENS. Dressing for Green Salad are sent on the side\*

Please note that no two ovens operate the same. The size of the oven and number of items being heated effect cooking time and oven temperature.

Our cooking instructions are generalized to accommodate the average conventional oven. We cannot assume responsibility for individual performance or variations of heating elements. If you prefer meat at a well done temperature, heat for an additional amount of time until the desired serving temperature is met.