

Rosh Hashanah & Yom Kippur

Shelter in Place 2020

CHICKEN SOUP

Place in a pot over medium to high heat until hot enough to serve.
Season the broth with salt to taste.

MATZO BALLS

Strain matzo balls from brine. Bring soup or salted water to a boil; add matzo balls to a simmering pot for 15 min., or until heated through.

POTATO LATKES

Remove lid, heat uncovered for 20 minutes at 400 degrees.
Remove from the oven and season lightly with kosher salt.

ROASTED BRISKET

Remove pre-sliced brisket from the vacuum-sealed bag and gently break apart using your hands or tongs. Shingle the meat in a roasting pan, add gravy over the top, cover with foil and reheat for 45-60 minutes at 400 degrees.

APRICOT BRAISED CHICKEN

Remove lid, heat uncovered for 15 minutes at 400 degrees. Baste midway through, and once again at the end for color and flavor.

SHMALTZ ROASTED POTATOES

Remove lid, heat uncovered for 15-20 minutes at 400 degrees, or until crispy.

SWEET RAISIN NOODLE KUGEL

Remove lid, Replace with tin foil and cook covered at 300 degrees for 25-30 min. Uncover final 5 minutes to crisp at 400 degrees.

LEV MEALS

Shwarma Chicken: Remove lid, drizzle 1/4 cup oil evenly over the chicken (this is not necessary, but recommended). Heat uncovered at 400F oven for 15-20 minutes, or until heated through.

Impossible Kofta: Remove lid, drizzle 1/4 cup oil evenly over the chicken (this is not necessary, but recommended). Heat uncovered at 400F oven for 10 minutes, or until heated through.

Turmeric Rice Pilaf: Remove lid, pour 1/2 cup water evenly over the rice. Put the lid back on, then heat at 400F oven for 15 minutes, or until heated through.