



HANUKKAH 2020

REHEATING INSTRUCTIONS

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 (sold separately) or salted water to a boil; add matzo balls to a simmering pot for 15 minutes, or until heated through.

POTATO LATKES

Coat rimmed tray with 3 tablespoons vegetable oil, place in center of oven, and preheat to 400°F. Place latkes directly on hot pan and cook 15 minutes, flip, then cook another 15 minutes. Season lightly with salt and serve hot.

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°F, until tender.

ROASTED WINTER VEGETABLES

Remove lid, and remove sauce container from pan. Heat uncovered for 15 minutes at 400°F. Remove from the oven and drizzle the sauce over the vegetables.