



# REHEATING INSTRUCTIONS

All of our items are sold chilled and some must be reheated prior to serving. Oven temperatures vary, these are our best estimates on re-heating times. Enjoy!

## MEALS FOR TWO

- BEEF BRISKET MEAL FOR TWO**
- ROTISSERIE CHICKEN MEAL FOR TWO**
- MOLLIE'S FAMOUS GRILLED TRI-TIP MEAL FOR TWO**

**Oven:** Preheat to 350°F.  
Cover loosely with foil and place in oven. Heat for 15-25 minutes.

## ENTRÉES

**BRISKET OF BEEF**

**Oven:** Preheat to 350°F.  
Remove brisket from the refrigerator and allow it to sit out for 30 minutes. Place the brisket in a roasting pan and add a ½ inch of water to the bottom of the pan. Cover with foil and place in oven for about 45 minutes for meals serving 4 and 8 people, until brisket reaches 140°F. Heat for approximately 1 hour for meals serving 16 and 20 people, until brisket reaches 140°F.

**FLAME ROASTED CHICKEN**

**Oven:** Preheat your oven to 350°F.  
Remove chicken from the refrigerator and allow it to sit out for 30 minutes. Place the chicken in a roasting pan and add a ½ inch of water to the bottom of the pan. Cover with foil and place in oven for about 30 minutes for meals serving 4 and 8 people, until chicken reaches 140°F. Heat for approximately 1 hour for meals serving 16 and 20 people, until chicken reaches 140°F.

## SOUPS

**GEFILTE FISH WITH CARROTS, CELERY AND VEGETABLE STOCK**

**Stove Top:** Add Gefilte Fish to a pot and heat on medium until the vegetable stock comes to a simmer. Simmer for 5 minutes to allow the Gefilte fish to heat through.

**MATZO BALL SOUP**

**Stove Top:** Add Matzo Ball Soup to a pot and heat on medium until the soup comes to a simmer. (Dinner includes additional chicken stock to add if desired).

SIDES	<b>ROASTED POTATOES</b> <b>ROASTED ROOT VEGETABLES</b>	<b>Oven:</b> Preheat to 350°F. Place on a cookie sheet pan and reheat for about 15 minutes.
	<b>MASHED POTATOES</b>	<b>Oven:</b> Preheat to 350°F. Place mashed potatoes in a buttered oven-safe dish and cover with foil. Bake for about 30 minutes. For a creamier texture, leave some butter or cream at room temperature for 30 minutes. When the potatoes are done, stir in the butter or cream.
	<b>POTATO LATKES WITH SOUR CREAM AND APPLE SAUCE</b>	<b>Oven:</b> Preheat to 350°F. Set aside the sour cream and apple sauce. Place Potato Latkes on a cookie sheet pan and bake for approximately 12 – 15 minutes.

DESSERTS	<b>SWEET KUGEL</b>	<b>Oven:</b> Preheat to 350°F. Bake in the oven for approximately 20 minutes.
	<b>TRADITIONAL APPLE WALNUT CHAROSET</b> <b>FLOURLESS CHOCOLATE DECADENCE CAKE</b> <b>MOLLIE'S FRESH FRUIT TART</b>	<b>These items do not require reheating.</b>