

MEALS FOR TWO

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!

BEEF BRISKET MEAL FOR TWO

MOLLIE'S FAMOUS GRILLED TRI-TIP MEAL FOR TWO

ROTISSERIE CHICKEN

MEAL FOR TWO

Oven: Preheat to 350°F.

Cover loosely with foil and place in oven. Heat for 15-25 minutes.

 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 35 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. 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. 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.

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	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.
SOUPS	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).

	ROASTED POTATOES BUTTERMILK & THYME ROASTED ROOT VEGETABLES	Oven: Preheat to 350°F. Place on a cookie sheet pan and reheat for about 15 minutes.
SIDES	MASHED POTATOES	Oven: 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.
	POTATO LATKES WITH SOUR CREAM AND APPLE SAUCE	Oven: 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.

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