



PASSOVER • EASTER • SPRING 2026

Easy Reheating Instructions

KEEP FOODS COLD UNTIL REHEATING TIME. SERVE IMMEDIATELY WHEN HOT.

Preheat oven to 350°

Bring food to room temperature by leaving on the counter for approximately 30 minutes. Remove all plastic lids. Place small foil pans on a baking sheet and place in preheated oven.

All reheated foods must reach an internal temperature of **at least 165° for 15 seconds** within a two-hour window. For the microwave, foods must reach an internal temperature of 190°.

Heating times may vary, depending on oven calibration and the number of items in the oven. Use properly calibrated thermometer to monitor the temperature. Check items periodically while reheating. Fully cooked items should be reheated only.

Soup/Gravy

Carrot ginger soup can be served hot or cold

Pour item into small saucepan and simmer at medium-low heat on stovetop for 10-12 minutes (add matzoh balls to soup before heating).

Quiches & Crab Balls

Heat for 8-10 minutes, uncovered.

Brisket, Corned Beef, Turkey, Chicken & Lasagna

Heat for 25-35 minutes, covered with foil. If desired, uncover for last 7-10 minutes for browning.

Salmon & Ham

Reduce heat to 225°. Wrap portions tightly with foil and heat for 10-15 minutes, until just heated through.

Side Dishes & Vegetables

Includes strata, kugel, pilaf, asparagus, green bean casserole, mac and cheese, corn soufflé, and roasted carrots & sweet potatoes

Heat for 10-15 minutes, covered with foil. Uncover for last 5-10 minutes to brown/crisp, if desired.

Serve Chilled

Chopped Liver • Charoset • Gefilte Fish • Deviled Eggs • Steamed Shrimp • Fresh Fruit Poached Salmon Display • All Salads • Tapenade • Chutney • Marinated Asparagus*

*serve chilled and top with gremolata

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