

Chag Sameach!

**Thank You for celebrating
Passover with us!**



Reheating Soup

On the stovetop, reheat soup and Matzoh Balls in a large saucepan over medium heat, stirring occasionally, until internal temperature reaches 165°F

Reheating Brisket, Chicken

Set the oven temperature no lower than 325° F. Reheat to an internal temperature of 165° F. Use a food thermometer to check the internal temperature. To keep moist, add a little broth or water and cover with foil.

Reheating Salmon

Remove sauce and bake uncovered at 350°F for 15 minutes or until desired temperature.

Reheating Lasagna

Bake for 40 minutes covered at 350°F.

Reheating for Vegetables, Tzimmes, Stuffing, Potatoes, Kugel

Remove the lid, sprinkle with water or broth, cover loosely with foil and bake at 350°F for 20-30 minutes or internal temperature reaches 165°F. For a golden crunchy top, remove the foil for the last 10 minutes of cooking.

Reheating Potato Latkes

Bake on a cookie sheet for 10-12 minutes at 350°F

NOTE: Discard any food product left out at room temperature longer than 2 hours; 1 hour in temperatures above 90° F.

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