



Yom Kippur Dishes Ingredients & Re-Heating Instructions

Place food items in oven-safe dishes prior to heating in the oven.

If heating food in a microwave, place food in microwave safe dishes before heating. The time needed to heat the food in the microwave will vary based on the strength of your microwave.

Beef Brisket

Re-Heat: Preheat the oven to 350°F. Remove broth from the tray, and pour over the brisket. Heat, covered, for 10-15 minutes, or until heated through.

(May take longer depending on the amount of brisket.)

Ingredients: Beef Brisket, Cabernet Sauvignon Vinegar, Marjoram, Garlic, Salt, Black Pepper

CONTAINS: GARLIC

Lemon Thyme Chicken (single portion)

Re-Heat: Preheat the oven to 350°F. Heat, covered, for 8-10 minutes, or until heated through.

Ingredients: Chicken, Lemon Juice, Olive Oil, Garlic, Fresh Thyme, Sea Salt, Pepper

CONTAINS: GARLIC

Mashed Potatoes

Re-Heat: Preheat the oven to 350°F. Heat, covered, for 10-12 minutes, or until heated through.

Ingredients: Yukon Gold Potatoes, Butter, Sea Salt, Black Pepper, Heavy Cream

CONTAINS: DAIRY

Roasted Carrots

Re-Heat: Preheat the oven to 350°F. Heat, covered, for 10-15 minutes, or until heated through.

Ingredients: Carrots, Olive Oil, Salt, Pepper

Ingredients: Potatoes, Fresh Rosemary, Thyme, Olive Oil, Salt, Pepper

Beef Gravy

Re-Heat: Heat in saucepan for ~5 minutes over medium heat. Gravy is ready when it starts to bubble.

Ingredients: Beef Stock (Beef bones, Parsley, Tomato Paste, Celery, Carrots, Onions), Flour, Onion, Sea Salt, Black Pepper

CONTAINS: WHEAT, ONION

Smoked Whitefish Salad

Ingredients: Smoked Whitefish, Cucumbers, Red Onion, Mayo, Fresh Dill, Sour Cream, Parsley, Lemon Juice, Pepper

CONTAINS: FISH, EGG, SOY, ONION, DAIRY

Chicken Broth & Matzo Balls

Re-Heat: Heat broth and matzo balls in a saucepan over medium heat, add salt to taste (about 1 tsp per quart of broth).

Ingredients:

Broth: Chicken, Thyme, Onion, Carrot, Celery, Black Pepper, Bay Leaf

CONTAINS: ONION

Matzo Balls: Matzo Meal (Matzo Crumbs, Salt, Dill Seed, Celery Seed, Dried Garlic, Baking Soda, Potato Starch, Tapioca Dextrose), Eggs, Salt, Schmaltz

CONTAINS: WHEAT, EGG, GARLIC

Gefilte Fish

Ingredients: Fresh Whitefish, Fresh Carp, Fresh Walleye, Matzo Meal (Matzo Crumbs, Salt, Dill Seed, Celery Seed, Dried Garlic, Baking Soda, Potato Starch, Tapioca Dextrose), Onions, Salt, Eggs, White Pepper

CONTAINS: FISH, ONION, WHEAT, EGG, GARLIC

Gluten Free Gefilte Fish

Ingredients: Fresh Whitefish, Fresh Carp, Fresh Walleye, Onions, Salt, Eggs, White Pepper

CONTAINS: FISH, ONION, EGG

Cheese Blintz

To reheat (stovetop): In a frying pan over medium heat, melt butter. Once butter is melted, sauté blintzes for 2-3 minutes per side.

To reheat (oven): Place the blintzes in a well-buttered shallow ovenproof dish or tray, and bake in a 375 degree oven for about 12 minutes (turning after 6 minutes) or until blintzes are heated through.

Ingredients: Milk, Eggs, Flour, Butter, Farm Cheese (milk, vegetable rennet, salt, cultures), Sugar, Honey, Vanilla, Salt

CONTAINS: DAIRY, GLUTEN, EGG