

# GENERAL HEATING INSTRUCTIONS

## HORS D'OEUVRES

<u>ITEM</u>	<u>TIME</u>	<u>TEMP</u>
COCKTAIL FRANKS IN BBQ SAUCE	40 MIN	350
MEATBALLS IN SWEET & SOUR SAUCE	10 MIN	SIMMER W/ SAUCE OVER MED-HIGH HEAT
COCKTAIL KNISHES	4 MIN PER 20	IN MICROWAVE
MINI CHEESE BLINTZES	15 MIN PER 50	350 ON COOKING SHEET
MINI STUFFED CABBAGE ROLLS	1 HR 30 MIN	300 W/ SAUCE
STUFFED MUSHROOMS	20 MIN PER 50	300

## ENTREES & SIDES

<u>ITEM</u>	<u>TIME</u>	<u>TEMP</u>
BRISKET	30 MIN	350
CHICKEN	40 MIN	325
SHORT RIBS	30 MIN	350
ROASTED POTATOES	30 MIN	325
CARROTS	30 MIN	325
BEANS	20 MIN	325
TZIMAS	30 MIN	325
KUGEL	30 MIN	250
SOUP	30 MIN	BRING TO A BOIL

## POTATO LATKES

TO GIVE YOUR POTATO LATEKS THE SAME CRISPNESS THAT WE DO, PLEASE FOLLOW THESE SIMPLE DIRECTIONS. PLACE LATKES FLAT ON A COOKING SHEET. BAKE AT 325 FOR 10 MINUTES. TURN THEM OVER AND COOK FOR AN ADDITIONAL 10 TO 15 MINUTES. WHEN DONE, BLOT WITH A PAPER TOWEL UNTIL DRY.