



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 / SHORT RIBS	30 MIN	350
CHICKEN	40 MIN	325
ROASTED POTATOES / CARROTS / TZIMAS	30 MIN	325
BEANS	20 MIN	325
KUGEL	30 MIN	250
SOUP	30 MIN	BRING TO A BOIL

Potato Latkes

To give your potato latkes the same crispness that we do, please follow these simple directions: **Pan fry in ¼ inch of vegetable oil on high heat for 4 minutes or until golden brown.** Remove from pan onto paper towel and blot dry. For an alternative method you can also place latkes on a cookie sheet and bake at 325 for 10 minutes. Turn latkes and cook for an additional 10-15 minutes. When done, blot with a paper towel until dry.

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