



## 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	30 MIN	325
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 FLAT ON A COOKIE SHEET AND BAKE AT 325 FOR 10 MINUTES. TURN LATKES AND COOK FOR AN ADDITIONAL 10 TO 15 MINUTES. WHEN DONE, BLOT WITH A PAPER TOWEL UNTIL DRY.

*\*PLEASE ENSURE ALL ITEMS ARE REHEATED TO A MINIMUM INTERNAL TEMPERATURE OF 165°F*