

# elementine

## HIGH HOLIDAYS INSTRUCTIONS FOR STORING, HEATING AND SERVING

### ENTREES AND SIDES

#### **BRAISED BEEF BRISKET**

Keep refrigerated. Heat uncovered in a 375° oven for 15 minutes for the small, 15-25 minutes for large, 10-15 minutes per pound for orders of 2 lbs or more, or until hot and bubbly.

#### **WHOLE ROASTED JIDORI CHICKEN**

Keep refrigerated. Heat uncovered in an ovenproof dish in a 350° oven until hot and crispy (approximately 20 minutes). NOTE: CONTAINER THAT THE CHICKEN COMES IN IS NOT OVENPROOF.

#### **POACHED WILD KING SALMON**

Refrigerate until ready to serve.

#### **ROASTED FINGERLING POTATOES**

Refrigerate until ready to use. Remove plastic cover and replace with aluminum foil. Heat covered in a 350°F oven for 15 minutes. Then remove foil and heat uncovered for 10 minutes or until hot throughout.

#### **HONEY-GLAZED CARROTS**

Refrigerate until ready to use. Heat uncovered at 350°F for 15-20 minutes for the small, 25-30 minutes for the large. Stir before serving to distribute glaze.

#### **CLASSIC MATZO BALL SOUP**

Refrigerate until ready to use. Heat in a saucepan over low heat until warm and bubbly.

#### **QUICHE**

Refrigerate until ready to use. Heat in a preheated 375° oven, 5-7 minutes for small, 12-18 minutes for large.

#### **EGG STRATA**

Refrigerate until ready to use. Bake in a preheated 350° oven, 15-20 minutes for small, 35-40 minutes for large, and 45-50 minutes for supersize.

### SALADS

#### **INSALATA TRICOLORE, BABY GREENS**

Keep refrigerated until ready to serve. Toss with dressing right before serving. NOTE: you may not need to use all of the dressing – add gradually to avoid over-dressing.

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## SWEETS & PASTRIES

### SALLY'S NOODLE KUGEL

Refrigerate until ready to use. May be served cold, room temperature or warm. To serve warm, heat uncovered at 350°F for 25-30 minutes for the large size.

### HONEY CAKE, TEA BREADS, RUGELACH, BREAKFAST BASKET, COOKIES AND BROWNIES

Store in a cool, dry place. Do not refrigerate.

### BAKE-AT-HOME SCONES

Keep frozen until ready to bake. Place scones on baking sheet (lined with the included parchment paper), 2-3 inches apart. Brush tops generously with heavy cream, and sprinkle about 1 teaspoon of sugar evenly on top of each scone. Bake at 400°F until golden brown, about 25-30 min. Allow to cool before removing from baking sheet.

### BAKE-AT-HOME BUTTERMILK BISCUITS

Keep frozen until ready to bake. Place biscuits on baking sheet (lined with the included parchment paper), 2-3 inches apart. Bake at 400°F until golden brown, about 25 min. Brush tops generously with butter after removing from oven. Allow to cool before removing from baking sheet.

### CLASSIC APPLE PIE

Keep in a cool area. Do not refrigerate. Can be served warm or at room temperature. To serve warm, heat at 350°F for 10-15 minutes.

### BAKE-AT-HOME APPLE PIE

#### LARGE BAKE-AT-HOME APPLE PIE Total Baking Time is approximately 2 hours.

- 1) Remove pie from freezer, unwrap plastic and allow to sit at room temperature for 20 minutes.
- 2) Preheat oven to 350°F. Set the pie on a baking sheet and place on the center rack of the oven.
- 3) Bake 30 minutes. Rotate pie 90° so that pie bakes evenly on all sides and bake for an additional 30 minutes. Repeat rotation and baking two more times so that the pie has turned 4 times and baked for a total of 2 hours.
- 4) To test for doneness, insert paring knife into vent on top of pie. If the knife slides in easily, with no resistance from the apples, pie is done. The crust should be golden brown.

***--The Clementine Classic Apple Pie will be extremely hot when it comes out of your oven. We recommend allowing it to cool for about one hour before serving.***

#### SMALL BAKE-AT-HOME APPLE PIE Total Baking Time is 80 minutes.

- 1) Pre-heat oven to 350°F
- 2) Remove pie from freezer, take out of pastry box and unwrap plastic. Set out at room temperature for 20 minutes. Place the pie on baking sheet and put it on the center rack of the oven.
- 3) Bake 30 minutes, rotate pie 180° so that the pie bakes evenly on all sides. Bake for an additional 30 minutes. Rotate one last time and finish baking for 20 minutes (for a total baking time of 80 minutes).
- 4) To test for doneness, insert paring knife into vent on top of pie. If the knife slides in easily, with no resistance from the apples, pie is done. The crust should be golden brown.

***--The Clementine Classic Apple Pie will be extremely hot when it comes out of your oven. We recommend allowing it to cool for about one hour before serving.***