



The New Hampshire Jewish Food Festival

Serving/Heating/Baking Instruction



Beef Brisket: Thaw the meat and gravy. Heat brisket and gravy together to desired temperature using whatever heating method you prefer. May be served as a sandwich on rye bread or a roll or plated.

Corned Beef: Corned Beef was sliced fresh and refrigerated. It can be served cold or warm depending on your preference.

Pastrami: Pastrami was sliced fresh and refrigerated. It is BEST served steamed (use steamer basket and cover on stovetop) or heated in microwave (use microwave proof steamer basket over bowl and cover 25 seconds on HIGH).

Tongue: Tongue was sliced fresh and refrigerated. Tongue is best served cold from the refrigerator.

Chopped Chicken Liver: Chopped Chicken Liver was made fresh and refrigerated. For best results serve cold.

Chopped Herring: Chopped Herring was made fresh and refrigerated. For best results serve cold

Latkes (Potato Pancakes): Do NOT Thaw. Preheat oven to 400-450 degrees. The latkes have been frozen with oil from the frying so you do not need to oil your cookie sheet. Place FROZEN latkes in your preheated oven and heat until sizzling and crisp (or to your preference). Traditionally served with sour cream or applesauce.

Israeli Salad: Dressing is in the small container. Add desired amount of salad dressing to the chopped salad vegetables and mix well. Season with salt and pepper to taste.

Knishes: Thaw frozen knishes completely. Preheat oven to 375-400 (as ovens vary). Prepare egg wash (definitely preferred but optional). **Egg Wash:** whisk one egg yolk alone OR with one tablespoon of water or one tablespoon of milk, depending on your preference and/or dietary restrictions. This should be enough for the four knishes. Place knishes on foil or parchment paper on a cookie sheet and brush the tops and sides with the egg wash. Bake in oven for 25-30 minutes (as ovens vary) or until top is golden brown as desired and filling is hot. Be cautious at first bite as filling could be very hot.

Matzah Ball Soup: Thaw soup with matzah ball and pour into a small covered pan. Gently heat the soup and matzah ball in the pan on the stovetop. Do NOT boil. The soup contains carrots, and matzah balls. Heat until matzah balls are thoroughly heated through and warm in the middle. Add salt and pepper to taste.

Noodle Kugel: Kugel is frozen and vacuum sealed. *Remove from sealed bag.* You can partially thaw it out and pop it out of the pan onto a cutting board. Use a heavy knife to press down and cut across the kugel. You can cut individual serving size pieces, wrap in small zip lock bags and refreeze **OR** to use all at one meal, completely defrost before heating **BUT** when partially defrosted cut into serving pieces before heating.

Two heating methods:

- Remove individual serving pieces and place on microwave safe plate. Cover loosely with plastic wrap or microwave dish cover. Heat in microwave for a minute or two on high or until hot.
- Put the whole aluminum foil pan on a cookie sheet because if you have cut the servings in the pan, there may be slits in the pan bottom where butter will leak out. Cover pan with foil and reheat in 350 oven until hot (25-30 minutes as ovens vary).

Blintzes: Thaw frozen blintzes. Melt some butter in a fry pan and lightly fry both sides of the blintz until golden brown. Serve immediately with sour cream (if desired) berries or our NH Blueberry Sauce..

Challah: Thaw at room temperature for 1 1/2 hours. Wrap in aluminum foil and warm in preheated 350-degree oven for approximately 15 minutes.

Halva: Enjoy right out of the package. To maintain quality and prevent separation of oils, store in refrigerator for up to 6 months.

Hamentaschen: Thaw individual frozen Hamentaschen to room temperature and enjoy!!

Rugelach: Thaw individual frozen rugelach to room temperature and enjoy!!

Strudel: Slightly thaw strudel log and gently cut into serving pieces using serrated knife.

Bon Appetit!

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