

## **2020 FOOD FESTIVAL SERVING/HEATING INSTRUCTIONS**

**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) and/or berries.

**Matzah Ball / Chicken Soup:** Defrost 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 pieces of chicken (the celery and onion were removed). Heat until the matzah ball is thoroughly heated through and warm in the middle. Add salt and pepper to taste.

**Knishes:** Defrost completely. Preheat oven to 375-400 (as ovens vary). Prepare egg wash (definitely preferred but optional). **Egg Wash:** whisk one egg yolk 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 on an oven pan and brush the tops 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.

**Noodle Kugel:** Kugel is frozen. 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:** (1) 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. (2) 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 (20-25 minutes as ovens vary)

**Beef Brisket:** Defrost the meat and gravy. Heat to desired temperature using whatever heating method you prefer.

**Traditional Challah:** Thaw at room temperature for 1 ½ hours. Wrap in aluminum foil and warm in preheated 350 oven for approximately 15 minutes.

**Rugelach:** Defrost to room temperature.



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**[www.tbinh.org](http://www.tbinh.org)**

We sincerely hope you will enjoy your items, and that we will be able to see you at next year's food festival in person. Stay safe and be kind to each other!