

PUSATERI'S catering.

Passover Menu Reheating Instructions

We recommend preheating your oven & using convection settings for consistent temperatures and best results. Bring proteins to room temperature before reheating to prevent drying out.

STARTERS & SIDES

SOUPS

stovetop

Pour in a saucepan and warm over medium heat. Bring to a strong simmer or until the internal temperature reaches 165°F / 74°C. Stir often. Avoid boiling over.

microwave

Pour in a microwave-safe bowl and heat soup for 2-3 minutes or until internal temperature reaches 165°F / 74°C; stir halfway through heating. Do not bring to a rolling boil. Let stand 1 minute. Handle carefully as contents may be hot.

VEGETABLE SIDE DISHES

Green beans, garden vegetables, etc.

1. Preheat oven to 350°F / 176°C
2. Remove lid and plastic film, cover loosely with foil and heat for 20 minutes
3. Remove the foil and heat for an additional 5 minutes

POTATO LATKES

1. Preheat oven to 350°F / 176°C
2. Remove lid and warm for 8 -10 minutes, for crispier latkes remove from foil pan and spread out on a baking tray before heating

POTATO SIDE DISHES

Mashed potatoes, sweet potato kugel, etc.

oven

1. Preheat oven to 350°F / 176°C
2. Remove lid and plastic film, stir, cover loosely with foil and heat
3. for 20-30 minutes
4. Remove the foil and heat for an additional 5-10 minutes

stovetop

Reheat in a large saucepan over medium heat, adding a little milk, soy beverage or broth as necessary to achieve desired consistency. Stir until hot.

GRAVIES & SAUCES

Turkey gravy, beef gravy, red wine-demi glace, cranberry sauce

stovetop

Pour into a saucepan and heat over low heat, stirring frequently until gravy begins to simmer

microwave

Heat sauce for 1-2 minutes or until internal temperature reaches 165°F / 74°C; stir halfway through heating. Do not bring to a rolling boil. Let stand 1 minute. Handle carefully as contents may be hot.

MAINS

We recommend to remove proteins from the refrigerator at least 1 hour prior to placing in the oven to avoid drying out

SLICED TURKEY BREAST ROAST

1. Preheat oven to 350°F / 176°C
2. Reheat covered for 30 minutes. Uncover, baste with pan juices or butter (not provided) and roast for another 15 minutes more or until internal breast temperature reaches 165°F / 74°C

WHOLE ROASTED TURKEY

1. Preheat oven to 325°F / 162°C
2. Cover turkey with foil and roast for 1 hour. Uncover, baste the bird with pan juices or butter (not provided) and roast for 1/2 - 1 hour or until internal temperature of the breast reaches 180°F / 82°C
3. Let rest 10 minutes before serving

ROASTED MEDITERRANEAN SALMON

1. Preheat oven to 350°F / 176°C
2. Remove the lid. Reheat 15-20 minutes or until the internal temperature reaches 158°F / 70°C

SWEET POTATO COTTAGE PIE

1. Preheat oven to 350°F / 176°C
2. Bake on a sheet pan for 10-15 minutes or until warm throughout

ROASTS

Beef tenderloin, rack of lamb

1. Preheat oven to 350°F / 176°C
2. Remove roast from the fridge 30 minutes before heating to come up to room temperature.
3. Remove foil lid and reheat, probing with a meat thermometer, to reach internal temperature of:
 - medium-rare, approx. 25 minutes to 130°F / 54°C
 - medium, approx. 30 minutes to 140°F / 60°C
 - medium-well, approx. 35 minutes to 150°F / 65°C

BEEF BRISKET

1. Preheat oven to 350°F / 176°C
2. Add 1 L of brisket sauce to the baking pan, bake for 30-35 minutes
3. Remove the foil and heat for an additional 5 minutes or until the internal temperature reaches 160°F / 71°C

CHICKEN FINGERS

1. Preheat oven to 350°F / 176°C
2. Heat uncovered for 15 -20 minutes until internal temperature reaches 165°F / 74°C

Cooking times may vary by oven. An accurate probe thermometer should be used to check the internal temperature of cooked and reheated foods for at least 15 seconds. For the most accurate probe reading place the point of a clean thermometer into the thickest part of the protein, pie, stew etc. It is also advisable to probe more than one area. Do not place probe against bones or food containers.

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