



# Reheating Instructions

For those who not only did not want to cook, but also want or need extremely clear heating instructions, HERE YOU GO!

**Gefilte fish** – they are fully cooked...eat away.

**Chicken soup, matzo balls and kreplach** – heat soup first. Taste the broth and add salt if you wish. 15-20 minutes before serving, add the matzo balls/kreplach and continue to simmer until you are ready to serve.

**Chopped liver** – Keep it cold until you are ready to serve. If you have leftovers, it's ok to freeze it for a rainy day!

**Roast Brisket, chicken or turkey** – heat in an oven covered at 325 for about 30 minutes. Every oven varies, so just make sure the liquid nearly boils. You may choose to microwave, or reheat on the stove top. That is fine; just make sure you keep covered when reheating to keep the meat moist!

**Grilled vegetables and Tzimmas** – Reheat quickly uncovered in the oven. Reheat at 375-400, 10-15 minutes, stirring once or twice. Heat quick, since the veggies are almost fully cooked, you don't want to overcook them.

**Kugel** – Cover and reheat in the microwave or oven. Reheat in the microwave for 5-6 minutes, or oven covered for 20-25 at 375.

**Kishke** – Kishke is fully cooked and can be heated a couple of ways. Leave whole and bake in oven dish at 400 until the casing begins to split or, slice thick and set over vegetables (or Tzimmas), then bake at 400 for 10-15 minutes. Nice to serve in some of the juice from the brisket!

**Potato pancakes** – you can layout on a tray and bake in the oven till crisping, or you can pan fry with a little pan coating or better yet schmaltz!

Thank you for supporting Schmaltz Delicatessen. Have a wonderful holiday with your family and friends!

Howard Bender

**1512 N. Naper Blvd. #152, Naperville, IL, 60563**  
**(630) 245-7595**      **www.schmaltzdeli.com**