

# Hanukkah

## CLEMENTINE DINNER ITEMS

### INSTRUCTIONS FOR STORING, HEATING AND SERVING ENTREES AND SIDES

#### **MATZO BALL SOUP**

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

#### **BRAISED BEEF BRISKET**

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

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

Keep refrigerated. Transfer to an ovenproof dish and heat uncovered in a 350° oven until hot and crispy (20 minutes). Note: CONTAINER THAT CHICKEN COMES IN IS NOT OVENPROOF

#### **POTATO LATKES**

Keep frozen until ready to use. Heat frozen latkes on a sheet tray on baking rack in 425° oven until hot and crispy, 7-10 minutes.

#### **HOMEMADE APPLESAUCE**

Refrigerate until ready to use.

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

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

#### **MINI CHICKEN POT PIES**

Keep frozen until ready to use. Heat uncovered in a 375° oven for 35-40 minutes.

#### **MINI MACARONI AND CHEESE**

Keep frozen until ready to use. Heat uncovered in a 375° oven for 20-25 minutes.

#### **RUSTIC ONION TART**

Heat in a 400° oven for 8-10 minutes.

#### **SALMON TARTARE / TRUFFLED MUSHROOMS ON CROSTINI / DIPS / DEVILED EGGS**

Keep refrigerated. Serve cold or at room temperature.

#### **BAKE-AT-HOME BISCUITS**

Keep frozen until ready to bake. Place biscuits on baking sheet (lined with the included parchment paper), 2-3 inches apart. Brush tops generously with butter, and bake at 400°F until golden brown, about 25-30 min.

Allow to cool before removing from baking sheet

## SALADS

#### **GARDEN HARVEST SALAD & BABY SPINACH AND ARUGULA SALAD**

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.

#### **BRUSSELS SPROUTS, ROASTED BROCCOLI AND CAULIFLOWER**

Can be served hot, cold or at room temperature. To heat in a conventional oven: place in an oven proof dish at 350° for 15-20 min for the mini/small bowls and 30-40 min for the medium/large bowls. To heat in a microwave oven: place in a microwave-safe dish and heat for 2-3 minutes, then stir. Repeat until hot throughout. For Roasted Broccoli and Cauliflower, sprinkle in toasted almonds provided just before serving.

#### **BELUGA LENTILS / COUS COUS**

Keep refrigerated until ready to serve.

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## SWEETS

### HOLIDAY COOKIES

Store in a cool, dry place.

### APPLE-DAPPLE CAKE, BANANA BREAD, PUMPKIN BREAD, GINGER BREAD AND TEA PLATTER

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

### CRANBERRY APPLE CRISP

Keep refrigerated. Reheat uncovered at 375° until top is crispy and fruit is bubbly, approximately, 30 – 35 minutes for the large.

### BANANA CREAM PIE, CHOCOLATE CREAM PIE, KEY LIME PIE

Keep refrigerated. Serve chilled.

### RUGELACH / MACARONS / SHORTBREADS

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

### BAKE-AT-HOME RUGELACH

Keep frozen until ready to bake. Pre-heat oven to 350 degrees. Place pre-formed rugelach on baking sheet about 3 inches apart. Bake for 8 minutes. Rotate the pan and bake for another 6-8 minutes until golden brown. Total bake time 12-16 minutes depending on desired doneness.

### 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° 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°. Set the pie on a baking sheet and place on the center rack of the oven.
- 3) Bake for 30 minutes. Rotate the pie 90 degrees so that the pie bakes evenly on all sides and bake for an additional 30 minutes. Rotate and bake two more times (for a total baking time 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 approximately 80 minutes**

- 1) Preheat oven to 350°.
- 2) Remove pie from freezer, unwrap plastic and allow to sit at room temperature for 20 minutes. Place the pie on baking sheet and put it on the center rack of the oven.
- 3) Bake for 30 minutes. Rotate the pie 180 degrees so that the pie bakes evenly on all sides and bake for an additional 30 minutes. Rotate and bake 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.**