

Bristol Farms

PASSOVER HEATING INSTRUCTIONS

Heating times are estimates. Actual cook times may vary based on your appliance. Frequently opening the oven door will cause temperature drops and increase the total time needed. Always ensure your items reach an internal temperature of 165°F before enjoying. This recommendation is the minimum safe internal temperature as defined by the USDA and FDA guidelines.

Braised Beef Brisket

1. Remove the brisket from refrigerator 30 minutes before cooking. Starting temperature should be between 35-40°F.
2. Preheat oven to 350°F.
3. Remove brisket and all liquids from packaging and place in a baking dish.
4. Cover with foil and bake for 45 minutes or until internal temperature reaches to 165°F.

Atlantic Salmon

1. Remove salmon from the refrigerator 30 minutes before cooking. Starting temperature should be between 35-40°F.
2. Preheat oven to 350°F.
3. Remove from packaging and place in a baking dish - add 1/4 cup white wine, 1/4 cup fish stock and 3 tablespoons of melted unsalted butter.
4. Cover with foil and bake for 10 -15 minutes or until internal temperature reaches 165°F.

Chopped Chicken Liver

1. Chicken Liver is fully cooked, serve at room temperature.

Matzo Ball Soup

1. Pour into a saucepan.
2. Bring to a slow boil, stirring occasionally.
3. Turn heat to low and simmer for 2-3 minutes, stirring occasionally.

Asparagus with Lemon Zest

1. Preheat oven 350°F.
2. Remove from packaging and place asparagus in a baking dish. Cover tightly with foil.
3. Bake for 7-10 minutes.

Potato Kugel Gratin

1. Remove the potato from refrigerator 30 minutes before cooking. Starting temperature should be between 35-40°F.
2. Preheat oven to 350°F.
3. Remove from packaging.
4. Place gratin in a baking dish and cover tightly with foil.
5. Bake for 20-25 minutes or until internal temperature reaches to 165°F.

Tzimmes

1. Preheat oven to 350°F.
2. Remove from packaging and place in a baking dish.
3. Cover with foil and bake for 15-20 minutes or until internal temperature reaches to 165°F.

Charoset

1. Charoset can be served cold or room temperature.

Applesauce

1. Applesauce can be served cold or room temperature.