

# Bristol Farms CATERING

## PASSOVER 2025 | HEATING INSTRUCTIONS

Please read instructions thoroughly before starting.

All food should be heated to an internal temperature of 165°F.

### **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.