HANUKKAH MEAL – STEP BY STEP HEATING INSTRUCTIONS
HEAT ALL ITEMS TO INTERNAL TEMPERATURE OF 165°F

Red Wine-Braised Brisket:
1. Remove brisket from refrigerator and allow to sit at room temperature for one hour.
2. Preheat oven to 350°F.
3. Place brisket into an oven-safe pan. Pour any braising liquid from container into the pan.
4. Cover the pan with foil and place in the oven on the middle shelf.
5. Remove from oven when meat has reached 165°F internal temperature and serve.

Lemon Herb Roasted Chicken:
1. Preheat oven to 350°F.
2. Place chicken on a baking sheet or oven-safe pan.
3. Cover the pan with foil.
4. Place the pan in the oven on the middle shelf, and reheat until the internal temperature of the chicken reaches 165°F.
5. When the chicken reaches 165°F, remove from oven and remove foil.

Potato Latkes:
1. Preheat oven to 425°F.
2. Place latkes on a baking sheet and bake for 7-10 minutes until latkes are sizzling.
3. Enjoy with lemon crème fraîche.

Sweet Noodle Kugel:
1. Preheat oven to 350°F.
2. Remove plastic lid. Bake in a foil covered dish for 15 minutes or until internal temperature reaches 165°F.
3. Remove foil and allow top to slightly crisp for 5 minutes.

Roasted Heirloom Carrots with Za'atar:
1. Preheat oven to 350°F.
2. Remove carrots from container and place on a baking sheet.
3. Heat carrots for 10 minutes in the oven.
4. Remove from oven and place on a serving dish.
5. Season with salt and pepper, sprinkle the za'atar spice over the top, and serve.

Chopped Chicken Liver:
1. Serve immediately after removing from the refrigerator.

Matzo Ball Soup:
1. Add broth and matzo balls to a medium or large saucepan.
2. Cook on medium heat.
3. Heat soup until the matzo balls are cooked through and reach an internal temperature of 165°F.

Chocolate Babka, Challah, Lemon Olive Oil Loaf:
1. Best served sliced at room temperature.

Chocolate Rugelach:
1. Best served at room temperature.

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