

PASSOVER

CLEMENTINE DINNER ITEMS

INSTRUCTIONS FOR STORING, HEATING AND SERVING ENTREES AND SIDES

SEDER PLATE

Refrigerate until ready to use.

MATZO BALL SOUP

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

BRAISED BEEF BRISKET

Keep refrigerated. Remove items from the container and put in an oven-safe dish. 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 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

WILD KING POACHED SALMON

Can be served cold. Refrigerate until ready to use.

For heating simply place on a baking sheet for 7-9 minutes at 350 degrees.

CLEMENTINE HAROSET, CUCUMBER SALAD, CHOPPED ROASTED BEETS WITH FRESH HORSERADISH

Refrigerate until ready to use.

MATZO CRACKERS

Keep in a cool area.

HONEY-GLAZED CARROTS WITH PRUNES

Refrigerate until ready to use. Remove items from the container and put in an oven-safe dish. Heat uncovered at 350° for 15-20 minutes for the small, 25-30 minutes for the large. Stir before serving to distribute glaze.

ROASTED FINGERLING POTATOES with TUSCAN KALE

Refrigerate until ready to use. Remove items from the container and put in an oven-safe dish. Heat uncovered at 350 degrees for 15-20 minutes for the small, 25-30 minutes for the large

SALADS

BABY GREENS / CITRUS SALAD / LOVELY GARDEN

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.

GREEN GOODNESS / ROASTED BEETS / SPRING VEGETABLES

EDAMAME AND WILD KING SALMON / SEASONAL FRUIT SALAD

Keep refrigerated until ready to serve

SWEETS

MACAROONS / MACARONS

Store in a cool, dry place.

STRAWBERRY-RHUBARB MATZO CRUMBLE

Heat uncovered in a 350° oven until filling is bubbly and the top is a golden brown. 15-20 minutes.