

Susan Lawrence

Hanukkah Menu Cooking Directions

Hot Hors d'oeuvres

Potato, Sour Cream & Chive Knishes in Puff Pastry

Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 6 -8 minutes or until hot.

Soups

Chicken Soup with Matzo Balls

Heat soup in a saucepan over a low flame. Soups must be heated gently. Do not allow to boil.

Entrees

Pot Roast

Heat in a 350 degree oven in a covered dish for 30-45 minutes or until hot.

Stuffed Cabbage

Heat in a 350 degree oven in a covered non-metallic dish for 30-45 minutes or until hot.

Half Roast Duckling

Heat in a 350 degree oven, uncovered for 15-20 minutes or until hot.

Honey Glazed Whole Chickens

Heat loosely covered with foil in a 350 degree oven for about 30-40 minutes or until hot.

Noodle Kugel

Heat covered in a 350 degree oven for 20-30 minutes or until hot.

Vegetable Dishes

Vegetable dishes such as Roasted Carrots, Roasted Root Vegetables, String Beans with Almonds, are all the best heated in small quantities in the microwave until hot. If you are serving large quantities of any of these dishes, heat for about 20-40 minutes (much will depend on your quantity) in a 350 degree oven. Roasted New Potatoes should be placed on a cookie sheet and heated in a 400 degree oven for about 20 minutes or until hot. Potato Pancakes should be placed on a cookie sheet and bake at 350 degrees for about 12-15 minutes. Please ask our chef for specific information on how best to warm the food you have ordered.

Desserts

Just a few words about serving our desserts. Whipped cream cakes and pastries should always be kept in the refrigerator until serving. But our buttercream, ganache cakes, carrot and apple cakes, should always be served at room temperature. Leaving them out at room temperature for at least 2 or 3 hours before serving will allow the fine imported chocolate and frostings to soften to the most desirable consistency.

Our Best Wishes for a Happy Holiday!