

market hall **FOODS**

Oakland: 5655 College Avenue, (510) 250-6005 • Berkeley: 1786 Fourth Street, (510) 250-6004

Passover Menu 2024 — Heating Instructions

COOK'S NOTES

- **Most items on our menu are ready to eat at room temperature.** You may also enjoy them heated up, following the oven/stovetop heating instructions for each dish.
- **Alternatively, most items reheat very well in the microwave.** Be sure to stir food halfway through heating.
- **Bring food to room temperature before heating.**
- **Specific heating times will vary** depending on portion size, temperature of food prior to heating, oven type and accuracy of temperature. Please keep these considerations in mind when heating.

MENU ITEMS

Quiche

Bring to room temperature. Heat in a 350°F oven for 20 – 25 minutes or until warmed through.

Matzoh Ball Soup

Bring to a gentle simmer in a covered saucepan.

Vegetable and Mushroom Kugels

Bring to room temp. Cover and heat in a 350°F oven for 15 – 45 minutes (depending on size of kugel), until warmed through. Uncover and heat 5 minutes more.

Brandade de Morue

Bring to room temperature. Heat on a sheet pan in a 350° oven for 5 – 10 minutes.

Slow-Cooked Brisket

Bring to room temperature. Wrap in foil and heat in a 375°F oven for 12 – 15 minutes (for a one pound portion). Adjust heating time according to size of portion.

Braised Chicken with Spring Vegetables

Bring to room temperature. Heat, covered, in a 375°F oven for 15 – 20 minutes (for a one pound portion). Adjust heating time according to size of portion.

Grilled Salmon

Best enjoyed at room temperature. To heat, bring to room temperature, wrap in foil and warm in a 375°F oven for 12 – 15 minutes.

Grilled Asparagus

Sauté quickly over high heat in a nonstick pan.

Roasted Carrots

Heat, covered, in a 375°F oven for 10 – 15 minutes.