

Susan Lawrence

Passover Menu Cooking Directions

Chicken Soup with Matzo Balls

Gently heat in a sauce pan until hot (165 degrees or greater).

Stuffed Miniature Cabbage Rolls

Place cabbage rolls, single layer, in a lightly greased glass or ceramic baking dish. Cover loosely with foil and bake in a 350 degree oven for 15-25 minutes or until hot.

Braised Pot Roast

Heat covered in a 350 degree oven for 25-35 minutes or until hot. Small amounts can be microwaved.

Honey Glazed Whole Chickens

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

Plank Roasted Salmon

Serve at room temperature or heat in a 350 degree oven for 10-15 minutes or until slightly warm.

Matzo Chicken Schnitzel

Preheat oven to 400 degrees. Remove from package. Place on sheet pan and heat for 20 minutes or until hot.

Pot Roast Gravy

Heat gently in a saucepan on top of stove, stirring occasionally. Bring to a boil (165 degrees or greater).

Passover Potato Pancakes

Spread pancakes on a cookie sheet and bake in a 350 degree oven for 12-18 minutes or until hot.

Old Fashioned Mashed Potatoes

These really are best heated in a microwave. If you prefer a more creamy texture, just stir in a little milk.

Green & Yellow French Beans

These can be heated in a microwave or in a covered casserole dish in a 350 degree oven until hot.

Carrot Tsimmes

Transfer carrot tsimmes to a covered casserole dish and bake in a 350 degree oven for 35-45 minutes or until hot. If Tsimmes seems dry just stir in a little water while it is baking.

Desserts

Our cakes are best if left to stand at room temperature for at least three hours. Fruit tarts, cheesecakes and whipped cream cakes should be kept refrigerated.