

Eatzi's Hanukkah Menu Heating Instructions

Heating and serving your Hanukkah meal is easy!

Follow these steps to ensure all dishes are ready to serve at the same time.

Note: Oven temperatures may vary, so please use these instructions as a general guide.

Preheat oven to 350°F (all times are for conventional ovens)

Place the item with the longest heating time in the oven first. Add each additional dish as the time difference passes to ensure everything is heated and ready to serve together. Lay out your serving bowls and platters ahead of time so you're ready to transfer the hot food as soon as it comes out of the oven. Dense foods like Prime Rib or Chateaubriand hold heat longer, so transfer those to serving dishes first. Save plating latkes and vegetables for last to keep them warm.

Before heating, always remove any clear plastic lids and use aluminum foil if covering is needed. Place new dishes at the back of the oven, rotating existing ones to the front for even heating. Avoid stacking items, but if necessary, rotate them periodically to ensure all sides heat evenly. Keep the oven door closed to maintain a consistent temperature.

DISH	HEATING TIME @ 350°F	INSTRUCTIONS
ENTRÉES		
Cranberry Pecan Crusted Salmon	15-20 minutes	Remove the plastic lid and add 1/4 cup of water to the bottom of the pan. Cover with foil and place on the middle oven rack. Heat for 15-20 minutes.
Oven Roasted Turkey Breast	50-60 minutes	Remove the plastic lid, add 1/2 cup of water, and cover with foil. Heat for 40 minutes with the foil on. Then, uncover and continue heating for an additional 10-20 minutes, or until the turkey is hot. Pour juices over the turkey after plating.
ROASTS		
Rosewood Ranch Smoked Prime Rib Roast	1-1.5 hours at 300°F	Preheat oven to 300°F. Place the roast in a pan, add 1 cup of water, and cover with aluminum foil. Heat until the roast reaches the desired doneness, about 1-2 hours, monitoring with a meat thermometer. Let the roast rest for at least 10 minutes before slicing.
Rosewood Ranch Wagyu Sirloin Roast	30-35 minutes	Remove the plastic lid and add 1/4 cup of water to the pan. Cover with foil and place on the middle oven rack. Heat for 30-35 minutes.
Chateaubriand Filet	25-30 minutes	Remove the plastic lid and add 1/4 cup of water to the pan. Cover with foil, place on the middle oven rack, and heat for 25-30 minutes.
Port Wine Demi Glace	10 minutes on stovetop	Pour the sauce into a saucepan and heat over medium-low heat, stirring frequently. Do not boil.
SOUPS & SIDES		
Honey Molasses Roasted Butternut Squash	35 minutes	Remove the plastic lid and cover with foil. Place on the middle rack and heat for 25 minutes. Then, remove the foil and continue heating for an additional 10 minutes.
Honey Butter Brussels Sprouts	25-30 minutes	Remove the plastic lid and cover with foil. Place on the center rack to heat.
Potato Latkes	10 minutes	Remove the plastic lid and place the tray on the center rack. For crispier latkes, position them in the hottest area of your oven.
Matzo Ball Soup	10-15 minutes on stovetop	Pour the soup into a saucepan and heat it on the stovetop over medium-low heat. Stir occasionally, bring to a simmer, and then reduce to low heat.
BREADS & SWEETS		
Challah	Room temperature	N/A
Nutella Babka		