
SEDER TAKEAWAY

INGREDIENTS & REHEATING INSTRUCTIONS

Gefilte Fish with Pickled Carrot

Ingredients:

fish, cream, matzo meal, onion, carrot, garlic, egg, sugar, salt, black pepper, dill, lemon juice, parsley, vinegar, white wine

Matzah Balls in Fortified Chicken Consommé

Ingredients:

matzo meal, eggs, vegetable oil, salt, baking powder, black pepper, chicken stock, chicken, onion, carrot, celery, garlic, thyme, bay leaf, parsley

Reheating Instructions:

Pour contents into a soup pot.

Heat on medium setting until boiling.

Simmer for 3 minutes before serving.

Braised Beef Brisket with Parsley and Scallion Condiment

Ingredients:

beef brisket, onion, carrot, celery, thyme, garlic, mustard seeds, tomato paste, chicken stock, green onions

Reheating Instructions:

Pre-heat oven to 350F.

Place the brisket in an oven-proof dish with 1/4 cup of water.

Cover with plastic wrap, then aluminium foil.

Bake for 15-20 minutes until hot.

Glazed Heirloom Carrots & Brussels Sprouts

Ingredients:

heirloom carrots, brussels sprouts, butter, olive oil, sugar, thyme, parsley, salt, black pepper

Reheating Instructions:

Pre-heat oven to 350F.

Place carrots and brussels sprouts on a tray lined with parchment paper.

Bake for 12-15 minutes until hot or sauté in a nonstick pan with 1/2 cup of water for 3-5 minutes until hot.

Roasted Weiser Farm Potatoes with Lemon Thyme & Rosemary

Ingredients:

potatoes, olive oil, salt, pepper, lemon thyme, rosemary

Reheating Instructions:

Preheat oven to 350F.

Place potatoes on a tray lined with parchment paper.

Bake for 12-15 minutes until hot.

Stuffed Boiled Eggs with Hot Smoked Salmon

Ingredients:

organic eggs, smoked salmon, salt, pepper, parsley, dill

Charoset

Ingredients:

apple, raisins, almonds, walnuts, cinnamon, nutmeg, cloves, Manischewitz, sugar

Horseradish

Ingredients:

horseradish, white wine vinegar, Worcestershire sauce, salt