

HUCKLEBERRY CAFÉ & BAKERY

HANUKKAH 2025 REHEATING INSTRUCTIONS

HANUKKAH DINNER

CREEKSTONE FARMS BRISKET: Refrigerate. Let come to room temperature (about 45 minutes.) Heat, covered, in the oven at 375 degrees for 20-25 minutes. Then, uncover the brisket & cook for an additional 15 minutes until hot.

OVEN-ROASTED SCOTTISH SALMON: Refrigerate. Let come to room temperature (about 30 minutes.) Heat, covered, in the oven at 375 degrees for 15 minutes, or until heated all the way through.

MATZO BALL SOUP: Refrigerate. Gently heat in a pot on the stove until heated through.

ROASTED WEISER FARMS BABY CARROTS: Refrigerate. Let it come to room temperature (about 30 minutes.) Heat, covered, in the oven at 375 degrees for 20-25 minutes or until heated all the way through. Toss with the shallot red wine dressing and almonds. Serve hot.

POTATO PANCAKES: Refrigerate. Place on a sheet tray, ideally lined with a rack. Crisp, uncovered, at 375 for about 15 minutes just before serving. Serve with applesauce & sour cream.

YUKON GOLD SMASHED POTATOES: Store in the refrigerator. Warm in a pot with milk or cream to loosen till desired consistency. Stir often to prevent the bottom from browning. Or heat in foil tin at 375 degrees for 20-30 minutes. Serve hot.

KALE SALAD: Store in refrigerator. Serve chilled or at room temperature. Toss with desired amount of dressing prior to service.

SWEET NOODLE KUGEL: Refrigerate kugel & store crumb topping at room temperature. If desired, transfer the kugel into a baking dish. Bake without crumb, uncovered, at 350 for about 40 minutes until just set. Remove from the oven & sprinkle with crumbs.

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HANUKKAH 2025 REHEATING INSTRUCTIONS

HANUKKAH SWEETS

CHOCOLATE OLIVE OIL TART: Store & serve at room temperature. Keeps for 1 day.

DREIDEL COOKIE KIT: Store cookies & decorations at room temperature. Refrigerate the icing until 1-2 hours before you're ready to use it.

CRÈME FRAÎCHE WHIPPED CREAM: Keep refrigerated until ready to serve. It's crafted without additives or stabilizers, & it may fall during storage. If needed, gently whisk it in a bowl just until it forms soft peaks before serving.

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CHRISTMAS & HANUKKAH 2025 REHEATING INSTRUCTIONS

CHRISTMAS DINNER

CREEKSTONE FARMS BRISKET: Refrigerate. Let come to room temperature (about 45 minutes.) Heat, covered, in the oven at 375 degrees for 20-25 minutes. Then, uncover the brisket & cook for an additional 15 minutes until hot.

OVEN-ROASTED SCOTTISH SALMON: Refrigerate. Let come to room temperature (about 30 minutes.) Heat, covered, in the oven at 375 degrees for 15 minutes, or until heated all the way through.

ROASTED WEISER FARMS BABY CARROTS: Refrigerate. Let it come to room temperature (about 30 minutes.) Heat, covered, in the oven at 375 degrees for 20-25 minutes or until heated all the way through. Toss with the shallot red wine dressing and almonds. Serve hot.

YUKON GOLD SMASHED POTATOES: Store in the refrigerator. Warm in a pot with milk or cream to loosen till desired consistency. Stir often to prevent the bottom from browning. Or heat in foil tin at 375 degrees for 20-30 minutes. Serve hot.

KALE SALAD: Store in refrigerator. Serve chilled or at room temperature. Toss with desired amount of dressing prior to service.

SAVORY BREAD PUDDING: Preheat the oven to 350°F. Cover the bread pudding with the lid and heat in the oven for 15-20 minutes. Remove lid and bake for an additional 5-10 minutes until the top is golden brown.

TUTTI FRUTTI FARMS PUMPKIN SOUP: Refrigerate. Gently heat in a pot on the stove until heated through.

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CHRISTMAS & HANUKKAH 2025 REHEATING INSTRUCTIONS

CHRISTMAS MORNING

FARMERS MARKET QUICHE: Refrigerate. Serve chilled, room temperature or warm. If reheating, allow to come to room temperature (about 45 minutes.) Then reheat, uncovered, at 325 degrees for about 30 minutes, or until warmed through.

COFFEE COFFEE CAKE: Store & serve at room temperature. Wrap in plastic if serving the next day. Do not refrigerate.

FARMERS MARKET FRUIT SALAD: Keep refrigerated.

CREEKSTONE FARMS BRISKET HASH: Refrigerate. Let come to room temperature (about 45 minutes.) Heat, covered, in the oven at 375 degrees for 20-25 minutes. Then, uncover the brisket & cook for an additional 15 minutes until hot. Bake eggs separately for 350 degrees for 8 minutes or until hot.

CHRISTMAS SWEETS

GINGERBREAD COOKIE DECORATING KIT: Store cookies & decorations at room temperature. Refrigerate the icing until 1-2 hours before you're ready to use it.

CHRISTMAS COOKIES: Serve at room temperature. Do not refrigerate.

CHOCOLATE PECAN PIE: Keep refrigerated Serve chilled, at room temperature, or warm. Take out of the refrigerator approximately 2 hours before serving and allow to come to room temperature. To reheat, warm covered loosely with foil in a 325°F oven for about 20 minutes or until heated through. Enjoy with Sweet Rose Organic Creamery ice cream or whipped cream – softly whip 2 cups heavy cream with 2 tablespoons sugar and 1 teaspoon vanilla or 1/2 vanilla bean.

HOUSEMADE CORNBREAD/FRUIT & NUT SOURDOUGH WREATH: Store and serve at room temperature. Wrap in plastic if you plan to serve the next day. Do not refrigerate.