



PREP | STORE | CARE



**STORE:** For optimum freshness, keep items in original packaging and store in your refrigerator for up to 3 days, or in freezer for up to 3 months. Once opened, enjoy within 48 hours.

Ben's Best does not recommend freezing Matzoh Balls or Noodles.

### Sliced Meats

**PREP:** Remove meats from refrigerator about an hour before heating. Keep meat in its vacuum sealed bag. Boil water in a large pot. Using tongs, carefully place vacuum-sealed bag of meat into boiling water and heat for 7 to 10 minutes. Remove, open carefully and serve.

### Chicken Soup

**PREP:** Pour soup broth into a medium to large pot and heat over a medium flame, stirring occasionally. When broth begins to sizzle around the edges, carefully add vegetables, matzoh balls, kreplachs, and/or noodles and gently stir until hot. Avoid overheating matzoh balls as they can lose their texture and fall apart.

### Stuffed Cabbage

**PREP:** Open bag and pour contents into a medium sauce pan. Heat on low for 15 to 20 minutes. As it heats, the cabbage leaves will become more tender and the flavors of the sauce will be absorbed into the cabbage leaves and the meat.

QUESTIONS?



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855-750-FOOD

### ABOUT OUR PARTNER - BEN'S BEST KOSHER DELICATESSEN

The authentic New York Jewish deli experience may be woefully illusive these days, but you'll find all of its beloved tradition and flavor at this beacon of old-school hospitality run by third generation deli man Jay Parker. The 100% kosher star of "Diners, DriveIns and Dives" and the new documentary, Deli Man, has been serving up impossibly juicy pastrami, corned beef, kosher salami and classic matzo ball soup since 1945.

Any craving for the delicious, quickly disappearing flavors of yesteryear's classic New York Jewish deli will be more than satisfied with an order from Ben's. Starting with the finest kosher meats, they make literally everything from scratch, brining, curing, smoking, and roasting daily to create the finest and best-tasting deli meats and sandwiches. Their delicious, old-fashioned, dark and spicy pastrami is house-cured. Rye bread is custom baked daily. And matzo balls and kreplach bob in soul-satisfying chicken soup made in house.

This order was packed for you by: \_\_\_\_\_