



Food Preparation

KIMMELWECK ROLLS: put rolls on a cookie sheet close together. Coat with the glaze and sprinkle with the caraway/salt mixture. Bake in a 350 degree oven for 2 minutes. The rolls are wonderful out of the oven warm or prepped up to 3 hours in advance.

BEEF : The meat is frozen in 1 lb packages. That will serve 5 large portions or about 7 portions on the dinner size rolls. Put extra directly into the freezer to use at another time and defrost amount you want to use by putting it out at room temp until you can separate slices. When defrosted, put out on a platter.

AU JUS: Put the au jus concentrate into a pot with one quart of boiling water. Add more hot water if desire.

HORSERADISH: leave out at room temp to serve tonight but refrigerate after using.

FROZEN CUSTARD: Put directly in freezer. If it is still rock hard when you serve dinner, take out about 10 minutes before dessert time.

HOT FUDGE: Microwave in jar for about 30 sec then stir. Repeat until heated thru.

TO SERVE BEEF: Use tongs to pick up 2-3 slices of meat and dip into hot au jus for about 5 seconds. (You can use a crockpot on serving table, or just serve by the stove). Please do not overcook in au jus...the meat will turn bubbly if overcooked.) Put warm beef on roll and add horseradish and condiments of choice.

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