



Preparation and Storage Instructions

Recommendations on how to serve and store our products:

Corned Beef & Pastrami: Remove desired amount from refrigeration and place on a microwave safe plate. **(Microwave for approximately 10-15 seconds)**

Turkey, Roast Beef, Tongue, Brisket and Hard Salami:

Turkey, Roast Beef and Brisket can be served cold, warm or room temperature, whichever you prefer, if you prefer your turkey warm, follow microwave instructions above.

Tongue and Hard Salami are best served cold or at room temperature.

Hot Dogs (boiled or grilled)

Boiled: Place desired amount of hot dogs into a 2 quart pot of cold water, bring water to a boil and boil for 10 to 12 minutes.

Grilled: Place desired amount of hot dogs on aluminum foil on top of grill, turn occasionally and grill for 5 to 10 minutes.

"Specials" Knockwurst (boiled or grilled)

Boiled: Place desired amount of **"Specials" Knockwurst** into a 2 quart pot of cold water, bring water to a boil and boil for 12 to 18 minutes. . (For presentation purposes you can put a 1/8" deep slice mark $\frac{3}{4}$ " apart on one side of the knockwurst prior to boiling.

Grilled: Place desired amount of **"Specials" Knockwurst** on aluminum foil on top of grill, turn occasionally and grill for 8 to 12 minutes. (For presentation purposes you can put a 1/8" slice mark lengthwise, approximately 4" long centered on one side of the knockwurst prior to grilling.

**548 THIRD AVENUE NEW YORK, NEW YORK 10016 (BETWEEN 36TH & 37TH STREETS)
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**FULL DINING ROOM BREAKFAST LUNCH DINNER LATE NITE DINING
GROUP DINNER PACKAGES / OFF PREMISE CATERING / PARTY PLANING
OPEN 24 HOURS ALL YEAR "WE NEVER CLOSE"**



Burgers: *A custom blend of ground beef specially formulated for us, from Iconic NY Butcher Master Purveyors*

Preparation and Cooking instructions are included with each Burger package.

Storage instructions

All of our burgers are vacuum sealed in plastic wrap. This special packaging keeps the meat fresh and flavorful prior to cooking. Do not thaw at room temperature. For best results, thaw in the refrigerator. This allows for juicier, more flavorful burgers Place burgers on a tray or flat dish in rear of the refrigerator (36 to 40 degrees F). Always leave the wrapper on while thawing, and allow approximately 12 hours for the meat to thaw. Once thawed we recommend cooking within 1 to 2 days, however thawed meat in the refrigerator can be refrozen for up to 3 to 4 months.

Square Potato Knishes: Wrap each knish in a piece of aluminum foil and bake in a 400 degree oven for approximately 20 to 30 minutes. **This will give the knish a crispy finish**

Round Potato, Kasha or Spinach Knish: Wrap each knish in a piece of aluminum foil and bake in a 350 degree oven for approximately 20 to 25 minutes.

Storage:

If you have purchased more product than you plan on using within several days of receiving it, separate into portion control sizes, wrap in plastic food wrap or shrink wrap and freeze. Once you are ready to use the product, allow it to thaw in the refrigerator for 24 hours, than follow instructions above.

Bakery Items:

All of our cheese cakes and black and white cookies freeze well, we recommend consuming all of our other baked goods shortly after you receive them.

Our Cheese Cakes can be frozen. Allow to thaw overnight in the refrigerator, prior to serving. If the cheese cake is packaged with a topping, place the topping on top of cake prior to serving.

For further instructions, email us at sarges@sargesdeli.com

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