



From our kitchen to your table

Thanksgiving Heat & Feast

YOUR HEATING GUIDE



Thank you for letting Miz Kathi's cook Thanksgiving for you. Everything in your feast was made from scratch, cooked, chilled and packed cold, so it is **ready to heat at home**. This guide walks you through it, step by step, with times and amounts for exactly the containers you took home.

165°F

Heat every hot dish to 165°F in the center. Check with a food thermometer in the thickest part. Every container is labeled with its item, your package size, your name, and "Reheat to 165°F."

Foil pans go in the oven, never the microwave. They go straight in with their foil lids on.

Deli cups and 28 oz containers are not oven-safe. Microwave them, or move the food to an oven dish.

Keep it all in the refrigerator until you heat it. Don't leave food out more than 2 hours.

Stir as you go. Stir the smashed potatoes and mac & cheese halfway through heating.

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FIND YOUR COLUMN

What's in Your Package

Find your package across the top. Weights are approximate cooked weights. Turkey is packed by weight, so you may have one whole breast or several.

Item	The Intimate Table <i>Feeds 1–3</i>	The Family Table <i>Feeds 4–7</i>	The Gathering <i>Feeds 8–12</i>	The Homecoming <i>Feeds 13–20</i>	The Reunion <i>Up to 30</i>	The Grand Reunion <i>Up to 40</i>	The Big Table <i>Up to 50</i>
Turkey breast	2 lb	4 lb	6 lb	9 lb	12 lb	16 lb	20 lb
Each hot side	1 ½ lb	3 lb	5 lb	8 lb	11 ½ lb	15 lb	18 ½ lb
Salad greens	6 oz	10 oz	1 lb	1 ¾ lb	2 ½ lb	3 ¼ lb	4 lb
Turkey gravy	1 pint	1 quart	1 ½ quarts	2 quarts	3 quarts	4 quarts	5 quarts
Cranberry sauce	8 oz	1 pint	1 pint	1 ½ pints	1 quart	1 ½ quarts	2 quarts
Honey butter	4 oz	8 oz	12 oz	16 oz	24 oz	32 oz	40 oz
Cornbread pieces	6	12	18	30	45	60	75
Vinaigrette (16 oz bottles)¹		1	1	2	2	3	4
Dixie Dust bottles	1	1	1	1	2	2	3
Pies	1	2	3	4	6	8	10
HOW YOUR HOT FOOD IS PACKED							
Turkey pans	1 × ⅓	1 × ½	2 × ½	2 × ½	3 × ½	4 × ½	5 × ½
Each side	28 oz cup*	1 × ⅓	1 × ½	2 × ½	2 × ½	3 × ½	3 × ½
Hot dishes to heat	6	6	7	12	13	19	20

“Hot dishes to heat” counts every turkey pan plus every hot-side container. Use it to plan your oven rounds (page 4).

* The Intimate Table’s sides come in microwave-safe 28 oz containers, not foil pans.

KNOW YOUR CONTAINERS

What Can Go Where

Container	Oven?	Microwave?
28 oz container	No	Yes, lid vented
Pint / quart deli cup	No	Lid off, short bursts
⅓ foil pan	Yes, foil lid on	Never
½ foil pan	Yes, foil lid on	Never
Full foil pan	Yes, foil lid on	Never

Our foil pans are about 3½ inches deep. Set your oven racks so the lidded pans fit before you preheat. The **Harvest Salad greens** come in a foil pan too: they stay cold. **Never heat the salad.**

DAY-OF GAME PLAN • THE INTIMATE TABLE

Feeds 1–3: Microwave-Friendly

About **45 minutes** from start to table. Your sides come in microwave-safe 28 oz containers; the turkey and cornbread heat **together in the oven.**

45 min before	Heat the oven to 325°F . Add ½ cup broth or water to the turkey pan, cover it, and wrap the cornbread in foil.
35 min before	Turkey in, covered, about 25–30 min to 165°F (page 5). Add the cornbread for the last 10–15 min , or microwave it, 15–20 sec per piece.
30 min before	Set out the honey butter. Warm the gravy on the stove or in the microwave.
25 min before	While the turkey heats, microwave the sides one at a time , lid vented, stirring between bursts, until each reaches 165°F. Keep the lids on finished sides.
Just before	Turkey and cornbread come out of the oven and go straight to the table. Shake the vinaigrette and toss the salad. Check that everything is at 165°F. If anything has cooled, rewarm it to 165°F. Dinner!

The 1-hour rule. Finished sides can wait covered on the counter, but **no more than 1 hour** before serving. If anything has cooled, rewarm it to 165°F. Never leave food out more than **2 hours** in total.

The 5 hot sides: Garlic Smashed Potatoes • Apple & Sausage Cornbread Dressing • Candied Pecan Sweet Potato Bake with Toasted Marshmallow • Green Bean Casserole • Baked Cheddar Mac & Cheese.

No oven needed: Harvest Salad (keep it cold; toppings are packed separately), cranberry sauce, honey butter (set it out 30 min before dinner), and pies (see page 7).

DAY-OF GAME PLAN • FEEDS 4–50

Heat in Rounds, One Temperature

Everything hot, turkey included, heats at **325°F, covered**, about **4 pans per round**, two per rack.

- 1 **Count your rounds.** Every pan counts, turkey included (page 2): about 4 pans per round.
- 2 **Sides first.** Allow about **1 hour per round of ½ pans**, or about **45 min per round of ⅓ pans**. Uncover the green beans and mac & cheese for the last 5 min.
- 3 **Turkey goes in last.** Add **½ cup broth or water** to each turkey pan, cover, and heat it in the **last round** (5 turkey pans: the last 2 rounds), so it never waits on the counter. Tuck the foil-wrapped cornbread into open rack space for the last 10–15 min, or microwave it.
- 4 **Meanwhile:** warm the gravy, set out the honey butter 30 min before dinner, and toss the salad last.

Start-to-Table Guide

Package	Plan	Allow
The Intimate Table <i>Feeds 1–3</i>	Sides in the microwave; turkey and cornbread in the oven together	about 45 min
The Family Table <i>Feeds 4–7</i>	2 rounds (turkey in round 2)	1½–2 hours
The Gathering <i>Feeds 8–12</i>	2 rounds (turkey in round 2)	2–2½ hours
The Homecoming <i>Feeds 13–20</i>	3 rounds; hold each round hot	3–3½ hours
The Reunion <i>Up to 30</i>	4 rounds; hold hot	about 4 hours
The Grand Reunion <i>Up to 40</i>	5 rounds; hold hot	about 5 hours
The Big Table <i>Up to 50</i>	5 rounds; hold hot	5–5½ hours

Have a second oven or an electric roaster oven? Use it: it roughly halves the time.

Keeping Food Hot & Safe

Hot food has to stay at **140°F or above** until it's served. A covered pan on the counter drops below that in about an hour.

Feeds 4–12

Start round 2 (with the turkey) as soon as round 1 (sides only) comes out. Round 1 waits **covered on the counter, no more than 1 hour**; if round 2 runs long, return round 1 to the oven for round 2's last 10–15 min. If anything has cooled, rewarm it to 165°F.

Feeds 13–50: keep it hot

As soon as a round is hot, it goes **straight into hot-holding**. Never leave a round sitting out on the counter. Use one of these:

- 🔥 The free **chafing dishes with Sterno**. *We strongly suggest them for big orders.*
- 🔥 A **second oven** or **electric roaster ovens** at about 170–200°F.
- 🔥 **Heat in waves.** Put the turkey in the wave that comes out at dinner time. Heat only 1–2 rounds right before serving, keep the rest **in the refrigerator**, and heat it while the first pans are eaten.

Never leave food out more than 2 hours in total. If anything has cooled, rewarm it to 165°F.

ITEM BY ITEM

Herb-Roasted Turkey Breast

Oven at **325°F**, the same as the sides, covered with the foil lid. The turkey goes in the **last round**, so it comes out right at dinner time. The broth and the lid keep it moist; don't overheat it.

Your turkey comes in a $\frac{1}{3}$ pan (Feeds 1–3) or $\frac{1}{2}$ pans (all other sizes). The steps are the same for every pan. Up to 50 has 5 turkey pans: split them across the last 2 rounds (hold the first turkey round hot with the sides), or use a roaster oven.

First	Add $\frac{1}{2}$ cup broth or water to each pan, and cover it with the foil lid.
Left whole	About 45–60 min , until the center reaches 165°F. Carve across the grain just before serving.
Carved	About 25–35 min . We shingled the slices and spooned gravy or broth over them to keep them moist.
Feeds 1–3	The 2 lb piece takes about 25–30 min . Warm the foil-wrapped cornbread beside it.
Serve	Straight from the oven to the table. Check that it is at 165°F; it never needs to wait on the counter.

Oven Times for the Hot Sides

At 325°F, covered, straight from the refrigerator, one pan at a time. Always confirm 165°F in the center.

Container	Approximate time
28 oz container	Moved to an oven dish: 25–30 min
$\frac{1}{3}$ pan	35–45 min
$\frac{1}{2}$ pan	45–60 min
Full oven	Add 10–15 min and rotate the pans halfway through

Garlic Smashed Potatoes · 325°F, covered

	28 oz container	$\frac{1}{3}$ pan	$\frac{1}{2}$ pan
Add milk	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup per pan
Microwave	Lid vented: 3 min, stir, then 1-min bursts	Never (foil pan)	
Oven, 325°F	In an oven dish, 25–30 min	35–45 min	45–60 min

Make a well in the center and pour in the milk. Cover, and stir halfway through.

ITEM BY ITEM

The Hot Sides, continued

Every hot side heats at 325°F, covered, and follows the oven chart on page 5. The thermometer has the final word: 165°F in the center.

Apple & Sausage Cornbread Dressing · 325°F, covered

	28 oz container	⅓ pan	½ pan
Add	¼ cup broth or water	½ cup	¾ cup per pan
Microwave	Lid vented, 1-min bursts, stir between	Never (foil pan)	
Oven, 325°F	In an oven dish, 25–30 min	35–45 min	45–60 min

Drizzle the broth over the top and bake covered. Uncover for the last 10 min if you like a crispy top.

Candied Pecan Sweet Potato Bake · 325°F, covered

	28 oz container	⅓ pan	½ pan
Microwave	Lid vented, 1-min bursts, stir between	Never (foil pan)	
Oven, 325°F	In an oven dish, 25–30 min	35–45 min	45–60 min

Uncover for the last 5–10 min to re-toast the marshmallows. **Watch it closely: marshmallows burn fast.** (The microwave warms it but won't toast the top; use an oven dish for a golden finish.)

Green Bean Casserole · 325°F, covered

	28 oz container	⅓ pan	½ pan
Microwave	Lid vented, 1-min bursts, stir between	Never (foil pan)	
Oven, 325°F	In an oven dish, 25–30 min	35–45 min	45–60 min

Bake covered, then uncover for the last 5 min.

Baked Cheddar Mac & Cheese · 325°F, covered

	28 oz container	⅓ pan	½ pan
Microwave	Lid vented, 1-min bursts, stir between	Never (foil pan)	
Oven, 325°F	In an oven dish, 25–30 min	35–45 min	45–60 min

Stir halfway. If it looks thick, stir in a splash of milk. Uncover for the last 5 min.

ITEM BY ITEM

Gravy, Bread & the Cold Things

Roasted Herb Turkey Gravy · *pint or quart deli cups*

- 1 Pour it into a saucepan with a splash of water, about **¼ cup per quart**.
- 2 Heat over medium, whisking, until it simmers. Whisk out any lumps.
- 3 Microwave option: pour it into a microwave-safe bowl and heat in 1-minute bursts, stirring between bursts.

Cornbread

Wrap in foil and warm at 325°F for **10–15 min** in any open rack space during the last round (Feeds 1–3: in the oven with the turkey), or microwave **15–20 seconds per piece**.

Whipped Honey Butter

Set it out **30 min before dinner** so it spreads. Perfect with the cornbread.

Orange Rosemary Cranberry Sauce

No heating. Serve it **chilled or at room temperature**.

Harvest Salad

Keep it cold. **Shake the vinaigrette**, then toss the greens, toppings and dressing together just before serving.

Pies from The Sweetery · *keep them refrigerated*

Pumpkin Serve chilled or at room temperature.

Sweet Potato Serve chilled or at room temperature.

Pecan Serve at room temperature, or warm **10 min at 300°F**.

Cherry Yum Yum Our trifle. **Serve cold.**

Dixie Dust, our signature seasoning. Sprinkle it on the turkey, the potatoes, or tomorrow's leftovers. The bottle is yours to keep.

FROM OUR KITCHEN TO YOURS

Tips & Tricks for Success

THE DAY BEFORE

- ☞ Clear room in the refrigerator **before pickup day**.
- ☞ Line up serving spoons the night before.
- ☞ Have a **food thermometer** ready.
- ☞ Read your game plan (page 3 or 4) and decide which pans go in each round. The turkey goes in **last**.
- ☞ Feeds 13–50: decide how you'll **keep food hot** (page 4).

IN THE OVEN

- ☞ Slide a sheet pan under foil pans: they flex when they're hot and full.
- ☞ Keep the foil lids on until the last few minutes.
- ☞ Lift lids away from you; the steam is hot.

TOMORROW'S LUNCH

Leftovers

- ☞ Refrigerate leftovers so nothing is out more than **2 hours in total**, counting any time it waited before dinner.
- ☞ Leftovers keep **3–4 days** in the refrigerator.
- ☞ Reheat leftovers to **165°F**, and finish with a shake of Dixie Dust.



Questions? Call 352-748-1223

The Magnolia Room by Miz Kathi's · 107 N. Main Street, Wildwood

Happy Thanksgiving from all of us at Miz Kathi's.

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