

Fat Milo's Thanksgiving Heating Instructions

ALL CASSEROLES AND BAKES WILL HEAT BEST IF THEY ARE BROUGHT TO ROOM TEMPERATURE BEFORE BEING HEATED. EVERYTHING IS FULLY COOKED.

We use a 350° oven because that's generally what any other items will need to be cooked at. Any temperature between 325° - 375° will be just fine. Please note that not all ovens & microwave ovens are the same, so you will need to pay attention to temperatures, and adjust as needed. In some case, a toaster oven will work just fine as well.

Biscuits

Biscuits are best reheated in a foil pouch at 350° just until warm (about 10 minutes). You can also split & toast them, or heat in an oven safe dish with the lid on.

Sour Cream Mashed Potatoes

Oven: Remove plastic lid, cover pan with aluminum foil, heat at 325° for about 20-25 minutes or until completely heated through.

Stove Top: Spoon into a heavy bottomed pot set at medium heat. Cover, & heat for 10 minutes stirring occasionally.

Microwave Oven: Spoon into a microwave safe dish and heat for 3 minutes at a time until heated through, stirring occasionally. Can be held in a warm oven.

Sweet Potato Casserole

(Spiced pecans included)

Oven: With the lid off, sprinkle the pecans over the marshmallows & place in a 350° oven for 30 minutes or until heated through & the top is bubbly.

Corn Pudding

Oven: Remove plastic lid, cover pan with aluminum foil, heat at 325° for about 20-25 minutes or until completely heated through.

Brussels Sprouts Gratin

Oven: With the lid off, place in a 350° oven for 25 minutes or until heated through & the top is brown & sides are bubbly.

Maple Glazed Butternut Squash & Sweet Potatoes

Oven: Remove plastic lid, cover pan with aluminum foil, heat at 325° for about 20-25 minutes or until completely heated through.

Gravy

Stove Top: Pour gravy into a heavy bottomed pot set at medium heat. Cover, & heat for 10 minutes stirring occasionally.

Microwave Oven: Pour into a microwave safe dish and heat for 3 minutes at a time until heated through, stirring occasionally. Can be held in a warm oven.

Bourbon French Toast Casserole

(Maple syrup included)

I like to slice the casserole & fry individually in a fry pan with butter, but alternately, you can place in an oven or microwave oven safe dish, cover with foil, & heat at 350° for about 20 minutes or until warm all the way through. This works best on the upper racks of the oven. Top with a drizzle of syrup & butter before serving.

From Miles



Bloody Mary Mix

Fill a glass with ice and pour a shot, 1 1/2 oz. or so, of your preferred liquor (vodka usually but tequila is also delicious) over the ice and top with the mary mix. Stir and add your favorite garnish such as lime wedge, olive or pickled green beans.

Harvest Punch Mix

Can be enjoyed hot or cold, with alcohol or without. I think it's delicious with a spiced or dark rum but it would also be great with vodka. Pour your preferred liquor over ice and top with the punch mix and stir. Or pour the mix into a mug and microwave it for a minute and then add your desired alcohol. Or drink it without adding anything.

Questions? Rachel@fatmilos.com

THANK YOU SO MUCH FOR ENJOYING OUR FOOD AT HOME! IT REALLY MEANS A LOT TO US TO BE A PART OF YOUR FAMILY TABLE.