Match small containers to sauces before the holiday meal

A portion-volume check and lid/base matching chart. Use the free worksheet with the steps below. Compare the optional supply only if you need it.

Materials: Containers; lids; measuring jug; sauce labels

1. Check before starting

Match each container with its correct lid and read the actual capacity and temperature limits.

2. Plan the arrangement

Measure a trial sauce portion and check closure clearance. Keep incompatible hot and cold uses separate according to the maker.

3. Finish and review

Carry upright with secondary support if appropriate. Do not assume a lid is leak-proof or suitable for reheating.

Follow product and material directions.

Your printable workspace

Sketch your layout or compare the exact options

Sauce portion

Container and lid limits

Upright support

Record actual dimensions, contents and maker directions. The illustration is a concept, not an exact product photograph or hands-on test.