

Kitchen Wisdom – Tips, Tricks, and Time-Savers from a Seasoned Cook

Because the best meals start with smart prep.

Dairy & Eggs Done Smart

- **Grate and Freeze Cheese:** Saves time and prevents mold. Add a little cornstarch to prevent clumping.
- **Freeze Cream in Tablespoons:** Great for coffee or creamy sauces—freeze in silicone trays.
- **Crack and Store Eggs:** Mix with a pinch of salt or sugar and freeze in small jars for baking or scrambling.