

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

Because the best meals start with smart prep.

Seasoning & Flavor Boosters

- **Layer Your Seasoning:** Salt early and lightly at each stage—on meat, during sautéing, in sauces—to build flavor naturally.
- **Homemade Spice Mixes:** Keep go-to blends like House Seasoning, Taco, Italian, and Fajita in labeled jars near the stove.
- **Finish with Acid:** A splash of lemon juice or vinegar at the end brightens soups, meats, and veggies.
- **Freeze Herb Butter:** Mix herbs, garlic, and butter, then freeze in discs to melt over meats or veggies.