

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

Because the best meals start with smart prep.

Clean & Tidy Tips

- **Clean as You Go:** Keep a bowl for scraps and wipe surfaces between steps to reduce end-of-meal mess.
- **Use a Scrap Jar:** Keep veggie peels, herb stems, and onion skins in a freezer bag for homemade broth.
- **Label Everything:** Use painter's tape + a Sharpie for jars, freezer bags, and containers. Easy to remove!