



## **Tried & True Kitchen Tips & Tricks**

### *Time-Saving Wisdom for Everyday Cooking*

#### **Store Like With Like**

**Keep baking supplies together, oils and vinegars in one spot, and snack bins separate. This one simple rule makes finding things quicker and restocking easier.**

#### **Sharpen Those Knives**

**A sharp knife is safer than a dull one. It also speeds up chopping and makes prep feel effortless. Use a honing rod weekly and sharpen properly once a season.**

#### **Keep a Dry-Erase Marker by the Fridge**

**Use it to write expiration dates or label leftovers right on the container lid. You'll avoid waste and mystery meals.**