



Tried & True Kitchen Tips & Tricks

Time-Saving Wisdom for Everyday Cooking

Use a Garbage Bowl

Instead of walking back and forth to the trash can, keep a large bowl or container on the counter to collect scraps as you chop. Empty it once you're done prepping. It's a simple switch that saves a ton of time and steps.

Chop Once, Use Twice

Double up on chopped onions, peppers, or carrots when prepping. Store the extra in glass jars or containers for tomorrow's recipe or toss it in the freezer for soup starters.

Prep a "Grab & Go" Bin

Keep cut veggies, fruits, cheese cubes, or boiled eggs in a clear fridge bin. It makes snacking healthier and cooking faster when ingredients are ready to use.

Kitchen Wisdom

Trish's Tried & True