

Spring Kitchen Living Tips

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Coryanne

- **Live out of your pantry.** Every quarter use up all the ingredients in your pantry to keep supplies fresh & define what foods you really are eating.
- **Get children cooking.** Mixers, spreaders, shakers, peelers.... an extra pair of hands creates memories & giggles.
- **Love your books.** Store your cookbooks away from the fridge and oven as the heat and moisture will damage them over time. Keep them preserved longer by dusting down the jackets every so often.



Chris

- **Have a back up.** For the kitchen tools you use most often, have 2 on hand incase one fails at the wrong moment.
- **Invite the kitchen to the party.** Don't fight it. Instead set it up as such by designating one cabinet for glassware of all kinds, and fill a rolling cart with spirits and mixers.
- **Keep guests sweet.** Keep on hand the ingredients to whip up something sweet on a moments notice for unexpected guests.: Even if you start with a box mix, we won't tell!



Sarah

- **Get Zesty** When you juice lemons, toss the leftover rinds in a plastic bag in the freezer. Whenever you need a little zest to give a dish more zip, you can use the frozen rinds -- no defrosting required.
- **Use Bay Leaves.** To cut down on acidity in marinara sauces, add a bay leaf while simmer. Also, a sprinkle of baking soda can draw it out as well.
- **Waste Not.** Don't toss your bread ends! Instead, whirl them in a food processor and toast lightly for homemade breadcrumbs



Milisa

- **Keep it simple.** Weeknight skillet meals, casseroles and crockpot meals are my favorites for busy school nights.
- **Clean as you go.** Those dishes are much easier to wash now than they are after sitting in the sink.
- **Relax.** Take a minute to breathe, sit down and enjoy the meal with your family, at the end of the day that is what is really important.



Lana

- **Knife Skills.** When you need very thinly sliced meat for, say, a stir-fry, try placing the meat in the freezer for 15 minutes or so before slicing.
- **Keep them fresh.** Green leafy vegetables and herbs will keep fresh much longer if washed properly and stored wrapped in damp paper towels.
- **Avoid Unwanted aromas.** Keep a separate cutting board that you use only for garlic and onions. You don't want your gorgeous pie crust to come out tasting like a baked onion!