

7 TIPS FOR STRESS FREE HOLIDAY COOKING

I.

MAKE A LIST & CHECK IT TWICE

Make a grocery list & organize it by department. Make a prep list for everything you need to get done.

II.

MIS EN PLACE

This saves time and space! Have all your ingredients measured out & ready to go before you begin cooking. Cut/dice your vegetables ahead of time.

III.

CREATE A TIMELINE

Go through your recipes & work backwards to create a timeline. Add 10% to estimated recipe times - they are often not accurate. Don't forget to schedule in a break for yourself

IV.

OUTSOURCE

Take a little off your plate and purchase a beautiful dessert from a local bakery or let your mom bring her famous cranberry sauce.

V.

MAKE AHEAD

Do as much ahead of time as you can. Entrees like braised meats, lasagna, and many desserts are all often better when prepared the day before.

VI.

ORGANIZE SERVING PIECES

If you are serving family style, figure out what serving dishes & utensils you need for each dish in advance. For plated dinners, count out your plates, and stack them in order of the course.

VII.

KEEP IT SIMPLE

Simple is always better. Don't take on more than you can handle and if you are a novice cook, don't use a dinner party to try out a complicated new recipe.

