

Simple Secrets to Kitchen Organizing

<p>1. Determine where you like to prep:</p> <ul style="list-style-type: none">Near the sink?Close to the stove?Within reach of the dishwasher?In view of the tv?Near a window?On a long counter or island?	<p>Store often used utensils, favorite food items, and recipes within easy reach of your preferred prepping area.</p> <p>Place less commonly used items further away.</p> <p>Store rarely used items in hard to reach cabinets.</p> <p>Group similar items together. For example, keep all tea together. You can subdivide by flavors, favorites, sizes for rapid locating.</p>
<p>2. After prepping food:</p>	<p>Immediately put any unused ingredients back in the freezer, refrigerator, or pantry to avoid food spoiling and for easy locating next time.</p>
<p>3. While food is cooking:</p>	<p>Place all utensils, bowls, etc. in the dishwasher or handwash to avoid sink piles.</p> <p>Wipe down countertops and put away any remaining items.</p>
<p>4. After eating:</p>	<p>Put all dish and glassware, utensils in the dishwasher. Run the machine once it is full or if you have run out of tableware.</p> <p>Handwash or place in the dishwasher pots and pans.</p>
<p>5. Before leaving the kitchen:</p>	<p>Wipe up any remaining spills or crumbs on the countertops, stove area, and floor.</p>
<p>6. Reassess:</p>	<p>Determine if you like the placement of all food and preparation items.</p> <p>If you're not replacing items where they belong, ask yourself would somewhere else work better for you?</p> <p>Then try something different until cooking and cleaning up becomes easier.</p>