

TOP 10 KITCHEN HACKS

Eating
Richly

TO SAVE
YOU
TIME & MONEY



Welcome to the growing community of Eating Richly Even When You're Broke! We're so glad you signed up for our weekly email, and as a special thank you, are excited to share our top ten ways to save YOU time & money in the kitchen. You can print the pdf, or use it digitally. We hope you enjoy these tips as much as our family does!

1. RE-USE COOKING OIL

Did you know you can filter cooking oil to use it again? You just need paper towels and a strainer. I like to use this fat separator with a built in strainer.



2. FREEZE BUTTER WRAPPERS

Stop! Don't throw those butter wrappers away! Fold them up and store them in the freezer, then pull one or two out to grease your pan next time you're baking.

3. MAKE YOUR OWN LUNCHEAT



You can save hundreds a year by making your own roast beef, ham, or turkey lunchmeat and slicing it yourself. We LOVE our meat slicer and use it for other things including...

4. SLICE YOUR OWN CHEESE

If you're paying for pre-sliced cheese, stop right now! Buy yourself a good meat slicer. It will quickly out earn its cost by slicing meat, cheese, and homemade bread to save you money.

5. MASON JAR BLENDER TRICK

Did you know a mason jar can be used instead of a blender pitcher? Fill a jar with your favorite dressing ingredients, or make your own sauces and dips. Homemade condiments save lots of money!

6. ICE CUBE TRAY EGGS

When using only egg whites for a recipe, don't throw away the yolks. Freeze them individually in an ice cube tray and then store in a bag in the freezer. You can do the same with the whites.

7. RE-GROW CUT GREEN ONIONS



After chopping off the greens, put the whites with roots in a jar of water in the window. You can regrow the onions multiple times!

8. MAKE BUTTERMILK AT HOME

If you need buttermilk for a recipe, don't waste money buying more than you will use. You can make an easy substitution by mixing 1 cup of milk and 1 tablespoon of lemon juice or white vinegar and letting it stand for 10 minutes.

9. SOFTEN BUTTER

Microwaving butter ruins it. Cut your butter into chunks to soften quickly.



10. SAVE YOUR VEGGIE SCRAPS

Don't toss scraps like onion and carrot peels, asparagus ends, or leek greens. Just keep a bag in the freezer and add them as you go. Once it's full, make a batch of veggie stock!

If you liked these tips, feel free to pass this on to a friend! You can get more kitchen hacks, healthy recipes, cute kid snacks, and family favorites at EatingRichly.com