



Cook Up Some Space

The holiday season means busy, crowded kitchens. But these 20 simple tips will give you more room to stow your staples and prepare your big meal.

Get your pantry in order

- 1** The first step is to empty the shelves. (It will be worth it, we promise.) Toss anything expired, donate what you don't need, and sort the rest by type.
- 2** Decant where it counts. Baking supplies stay fresher and store more compactly in clear canisters with tight-fitting lids. IKEA 365+ jars with lids, \$2 and \$3; ikea.com
- 3** If you have space, it makes sense to store select equipment in the pantry, such as mixing bowls near the baking supplies.
- 4** Adding self-adhesive cork tiles to cabinet doors puts favorite recipes or your grocery list at your fingertips. Just cut, peel, and stick. $\frac{3}{8}$ -inch cork tiles, six for \$18, widgetco.com



5 Gather icings and food colorings in a small box for a handy decorating kit.



6 A set of bleachers for cans and jars shows your whole inventory at a glance. Copco expanding cabinet organizer, \$9; spacesavers.com



7 Corral bags of rice and beans in high-sided trays. Long, narrow ones use the full cabinet depth and slide easily. Linus drawer organizer, \$6; containerstore.com



8 Don't waste space on bulky packaging. Take crackers out of their boxes and store by the bag in a caddy, along with chips.



9 An undershelf basket keeps bread uncrushed; above it, a turntable serves up spreads.



10 Pour cereal into generous canisters that keep a whole box-worth fresh. Snapware cereal keeper, \$9; spacesavers.com



11 Store individually wrapped snacks out of their boxes and in a divided bin. Food storage organizer, \$13; containerstore.com



Prep your kitchen for Thanksgiving cooking

12 A week before, clean out the fridge. Put each item back according to whether you'll need it for holiday cooking. If you will, it goes in the front. If you won't, it goes in the back.

13 Set out nonperishable ingredients and serving dishes on a rolling cart or card table. Stage each recipe, gathering the ingredients and recipe card right in the dish where you'll make it. All-Purpose Utility Cart, \$110; target.com



14 Set a freestanding shelf on the counter to give yourself an extra square foot of surface area right where you need it. Bamboo stacking shelf, \$17; containerstore.com



15 Invest in a large cutting board that fits over your stovetop or sink. It adds valuable food prep space in a pinch. Lipper International oversink bamboo cutting board, \$25; amazon.com

16 Write out a cooking schedule so you know what goes in the oven when. Take empty casserole and baking dishes for a test-drive so you can see what fits together and how to position the racks.

17 Don't let the bird take over your sink or fridge. Thaw it in a cooler, submerged in water that you change every few hours. Or order a fresh one and skip the thawing. If oven space is scarce, cook the turkey in an electric roaster.

18 Know what you *don't* have to keep in the fridge. You can store produce in a cooler with ice packs for up to 24 hours. Fresh herbs do fine in a glass of water on the countertop for a few days. And wine and beverages chill quickly in a bucket of ice water with salt.

19 Add the tools you'll need for holiday cooking (vegetable peeler, meat thermometer, etc.) to your countertop utensil crock.

20 Avoid jams on the big day by stationing at least one trash can somewhere other than under the sink. Use heavy-duty trash bags and store extras right in the bottom of the can for quick and easy bag changes. ■

Tidy up in an hour!

Got 60 minutes? You can have a clean house for your get-together. Go to BHG.com/quickclean to get our checklist for a one-hour power clean.