

PREP YOUR KITCHEN FOR THE HOLIDAYS CHECKLIST



Whether you are hosting, cooking, or both, prepping your kitchen for the upcoming holidays increases efficiency and decreases seasonal stress!

<input type="checkbox"/> Throw out old food	Purge the fridge, freezer, and pantry of anything expired, rotten, stale, & unwanted.
<input type="checkbox"/> Declutter	Get rid of any paper clutter or junk on countertops & draws. Get rid of any broken pots, pans, appliances, etc. that are taking up space.
<input type="checkbox"/> Wash	Deep clean floors, counters, stove, dishwasher, sink, pots, pans, etc.
<input type="checkbox"/> Take inventory	Make sure you have all the cookware & serveware you'll need. Replace anything that requires replacing.
<input type="checkbox"/> Stock up on basics	Start food shopping by getting the nonperishables, foods you can store in the freezer, & any alcohol.