

intheKitchen

'Organizing Your Spice and Flavors'

Imagine this – you're following a recipe, it calls for a seldom used spice, you rummage around in the pantry (knowing you have it), but cannot find the spice. Here are some solutions on how to organize your spices and spice products: 1st - Remove all of the spices/products from your cupboard; wipe each one down and place back in the cupboard alphabetically; 2nd – Take the other products and return them to the cabinet by size; group things like corn syrup and molasses in one area and vinegars in another; 3rd – Consider a pull-out tray or a tiered rack that will allow you to easily see your spices; 4th – A counter-top spice rack can be attractive and useful if you cook with spices each evening (do note that most racks do not hold all the spices you'll need) and make sure it is away from direct sunlight or a heat source (heat and exposure can affect the flavor of spices); and 5th – If alphabetically organizing your spices doesn't work for you, try grouping by taste; for example, all sweet spices in one grouping – all the baking spices in another grouping (cinnamon, nutmeg, cloves) and those you use for making zingy curries (cumin, coriander, tumeric and curry powder) in a grouping. Whatever approach you select, getting your spices organized will help you to cook delicious meals more efficiently. You will always know what you have on hand and be able to keep your herbs and spices fresh, which is critical to getting the best flavors from them.

