TO YOUR PAYCHECK!

save big \$\$\$ at the supermarket

summer veg-fest

fresh farmers' market finds

8 WAYS TO COOK UP A CHICKEN

cook with love, not guilt

feel great about feeding your family



RECYCLED PAPER



weeknight dinners fo

no-sweat

O CHILL OUT

(ice cream, anyone?

COOL PARTY FOODS FOR HO SUMMER NIGHTS

(100% easy)

STRESS-FREE WAYS TO FEED YOUR FRIENDS

(with almost no time or money)

EVERYDAY



vitamin vitality

Has your kitchen become the dumping ground for dietary supplements? Warm, humid environments can cause nutrients to dissolve, making vitamins less effective. Instead. iust stash them in the bedroom or a hall closet.

Hey, don't be so hard on yourself. There are easy ways to avoid... BY DINA CHENEY

Mix and match: Stock pantry staples like whole grains, beans, nuts and dried fruit. Shop weekly for produce and lean protein, then cook ahead (think hard-boiled eggs and grilled chicken). A healthy meal (say, farro salad with chickpeas, roasted red peppers and feta) is now minutes away.

Shake off menu blues by dusting off your cookbooks. Member service Eat Your Books (eatyourbooks.com) lets you search its database of 100,000 titles. Make shopping lists and search by on-hand ingredient (in way less time than it'd take to check 14 different indexes for "chicken").

Refashion "vintage" leftovers, says dietitian Jackie Newgent, author of Big Green Cookbook. Puree grilled veggies with hummus for a dip, or mix rice pilaf with ground poultry for burgers. And don't overlook scraps: Toss clean strips of citrus peel into hardened brown sugar to soften it.

...KITCHEN CLUTTER.

Toss out all your extras, from dishes to spices. says Julie Morgenstern, author of SHED Your Stuff, Change Your Life: A Four-Step Guide to Getting Unstuck. Then, establish activity zones—food prep and cooking, serving, cleanup and recycling, and paperwork—and stay in the zone.



Don't let storage space—or lack thereof—limit your love of kitchen gear. Hang utensils, tools and even small appliances in an over-the-



Share your tips for making the kitchen guilt-free at rachaelraymag.com/august.





