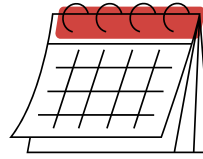


How to Organize Your Spice Cabinet



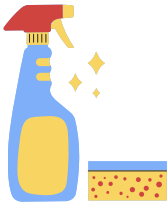
EMPTY THE CABINET

Take everything out of the spice cabinet. This allows you to start with a clean slate and assess what you have.



CHECK EXPIRATION DATES

Go through your spices and check their expiration dates. Spices lose their potency over time, so discarding any way past their prime is good.



CLEAN THE SHELVES

Wipe down the shelves to remove any dust or residue. This is a good opportunity to give the cabinet a thorough cleaning.



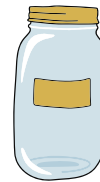
CHOOSE STORAGE CONTAINERS

Consider using uniform containers for your spices. This creates a more visually appealing and organized look.



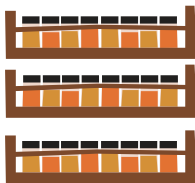
ARRANGE SPICES

Arrange your spices alphabetically. This makes it easy to find what you need quickly. Or, try grouping them by category or by continent of origin.



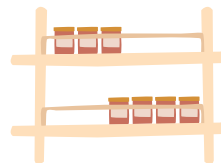
LABEL UNMAKRED CONTAINERS

This especially applies to items purchased in bulk.



CONSIDER A TIERED SPICE ORGANIZER

A tiered spice organizer lets you see all your spices at once, making it easy to access and find what you need.



USE A DRAWER OR PULL-OUT SHELVES

If you have deep cabinets, these allow you to access spices at the back of the cabinet without moving everything in the front.



CREATE A SYSTEM FOR BULK SPICES

If you buy spices in bulk, consider transferring them to smaller containers and labeling them. This helps maintain a uniform look and keeps your spices fresh.



STORE FREQUENTLY USED SPICES AT EYE LEVEL

Keep frequently-used spices at eye level for easy access. This will prevent you from reaching up to find what you want.



STORE LIGHT-SENSITIVE SPICES PROPERLY

Some spices, like paprika and dried herbs, are light-sensitive. Store them in opaque containers or in a dark part of the cabinet to maintain their flavor.



REGULARLY REVIEW AND REFRESH

Periodically review your spice cabinet to check for expired items and refresh your supply. This ensures that your spices are always at their best.