

Can I Make It Ahead?

Generally, yes. You can make more things ahead than you probably think. And, more than likely, you can make them further in advance than you realize.

Soups & Stews

Soups and stews are better when made ahead! Store finished soups or stews in the fridge for up to three days.

Scrape any solidified fat off of the top before gently reheating the soup or stew.

If your finished soup includes cheese, wait until right before serving to add the cheese.

Always taste for seasoning before serving as chilling overnight can change the flavor dramatically.

Better Not Made Ahead

Scrambled eggs
Beef, or any meat, cooked to a particular temperature
Rice or Pasta
Anything using avocado
Chopped herbs
Citrus zest
Roasted vegetables that will be served on their own

Salad Dressings & Sauces

Salad dressings do very well when made ahead.

If your vinaigrette is made with olive oil, it will solidify when refrigerated. Allow time for it to come to room temperature before serving.

Creamy dressing can be stored for up to a week ahead in the fridge.

Don't forget items such as dressings for cole slaw or potato salad can be made up to a week ahead as well.

Salsas, barbecue sauce, tzatziki, hummus, gravy, and cranberry sauce can all be made up to a week ahead.

Batters & Doughs

All batters and doughs can be made ahead. Pancake, muffins, waffles, cake batter, cookie dough, banana bread are all perfect candidates for making a day ahead.

Ingredients

Most vegetables can be chopped and stored in plastic bags for up to 3 days.

Potatoes can be chopped ahead and stored covered in water to prevent oxidation.

Citrus can be juiced or chopped ahead, but not zested ahead.

Cheese can be grated ahead.

Dry ingredients can be pre-measured ahead.

Bacon can be cooked and crumbled ahead.

Casseroles

Casseroles are perfect for making ahead!

Assemble all of the components and store in the fridge. Cook according to the recipe, allowing a few extra minutes of cook time to compensate for the chilled casserole.