

Pantry Prep: Beyond the Basics

Pantry Organizers

Once you've lived with your organized pantry for a while, you may want to consider further organizing the space. How to do this will be determined mainly by the contents and size of your pantry.

Below are storage and organizing ideas for going beyond the basics:

- Use label markers or peel and stick chalkboard sheets on clear plastic or glass containers/canisters.
- Use shelf dividers/separators to store baking sheets and pans.
- When choosing storage containers, get creative with what you already have before investing in anything new. Repurpose holiday baking tins and wine boxes to house smaller items or similar baking ingredients, like cookie-making supplies.
- Repurpose baskets, bins, or trays for items like tea bags, coffee, dried fruits, spice packets, and bouillon for a clutter-free space. Take individually wrapped snacks or crackers out of their box and store in one basket with other snacks. Store similar small items like baking supplies, spice jars, etc., together in plastic bins.
- Invest in air tight glass or plastic containers like Tupperware, Oxo Pop Containers, or Ikea "Snom" canisters to store dried goods, pasta, beans, nuts, and rice.
- Recycle used glass jars or use mason jars (quarts and 1/2 gallon) to store dried goods like beans and rice.
- Invest in a door rack for a closet pantry to utilize the space on the back of the door for extra storage.
- Keep a fold away 2-step stool in your kitchen so you're able to utilize and store items on hard to reach shelves.

