



FROM THE KITCHEN

FOOD DIRECTOR
CLAIRE TANSEY

HOW CLEAN IS YOUR KITCHEN?

Savvy chefs know that cooking is easier in a tidy space. Our test kitchen just had its twice-yearly three-day deep clean: Every spice jar was refreshed, pantry shelf decluttered and pot, cake pan and wooden spoon assessed as either keep or toss. If only my home kitchen could get the same treatment! After dinner I'm more likely to collapse on the couch than wipe down the storage jars. But things were getting messy (blame my toddler), so I'm trying to do one five-minute cleaning task every evening. I've tossed old sauces, moved under-used platters to the basement and scrubbed the sink. Slowly, my kitchen is getting tidy, organized and even a little bit more fun.

> How do you keep on top of the mess? Tweet me #ChatEats

Claire

@tanseyclaire

(this minute)

WE'RE EXCITED ABOUT

1. LOCAL (EVEN IN WINTER) At this time of year we rely on frozen berries for smoothies and baking, so we're thrilled that cherries and berries grown and packed in Ontario are now available. NUDEFRUIT FRUIT, \$6, ZAST-FOODS.COM.

2. GRAINY GOODNESS Ancient grains like amaranth, buckwheat and millet may not be pantry staples (yet!), but they're all gluten-free, nutritious and delicious. The recipes in *Grain Power* introduce new tastes and textures into everyday dishes like Chicken on Lime Avocado Quinoa Salad, Caramel Apple Buckwheat Crêpes and to-die-for Lemon & Blueberry Ancient Grain Pound Cake.

GRAIN POWER, PATRICIA GREEN AND CAROLYN HEMMING, \$32.

> Get the recipes at chatelaine.com/ancientgrains

3. CHEWY CANDY We're all big fans of candy, and these ginger chews are our current fave. Not too sweet and gently spicy (from delicious ginger purée), these little treats are entirely addictive.

GINGER CHEWS, \$5, CHIMESGOURMET.COM.

4. GOURMET AT HOME When we got this jar of French goose fat we all cheered. Adored as a versatile, delicious cooking fat, it makes the world's best roast potatoes.

BLACK LABEL GOOSE FAT, \$10, PC.CA.

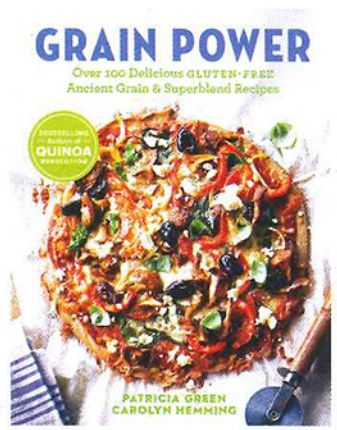
> Get our recipe at chatelaine.com/roasties

5. TECHIE'S KITCHEN HERO We refer to recipes on tablets as much as ones in cookbooks, and this versatile (and cute) stand fits both. Brilliant!

COOKBOOK STAND, \$30, WESTELM.COM.



1



2



3

4



5