

Whenever you make waffles, prepare an extra recipe and freeze the extra waffles. Frozen waffles can be placed unthawed in a hot oven (or toaster) and be ready to eat in a very few minutes, fresh and delicious.

Make whip cream swirls on cookie sheet using left over whipping cream. Place cookie sheet in freezer until swirls are firm. Remove from cookie sheet; wrap in plastic wrap. Store in freezer until needed.

When making meat loaf, casseroles or other items that may be frozen, make more than one and freeze the extras. This utilizes the freezer, saves time, energy and cleaning as well as giving home-made convenient foods. Party foods may be readied for guests in minutes.

Freeze chili in ice cube trays; transfer cubes to plastic bag for storage. Select needed number of cubes; thaw. Heat in a saucepan. Chili cubes thaw faster than a larger frozen block.



Prepare sandwiches from leftover meats. Freeze. Sandwiches are ready as needed for packed lunches, or for surprise lunch company.

Beat equal amounts of instant nonfat dry milk and cold liquid into stiff peaks. Use as topping for desserts, salads or in fluffy fruit dressings. Lemon juice may be added at soft-peak stage to stabilize whip and accent flavor.