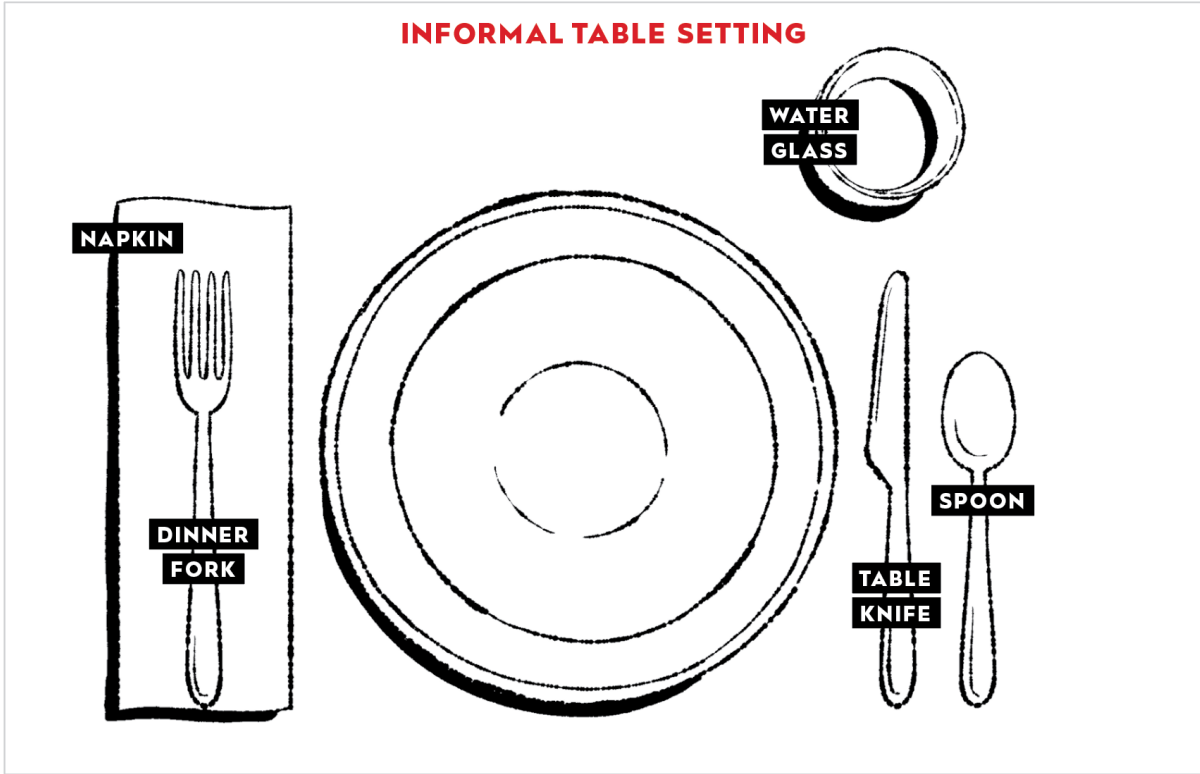


CABINET COMMAND CENTER

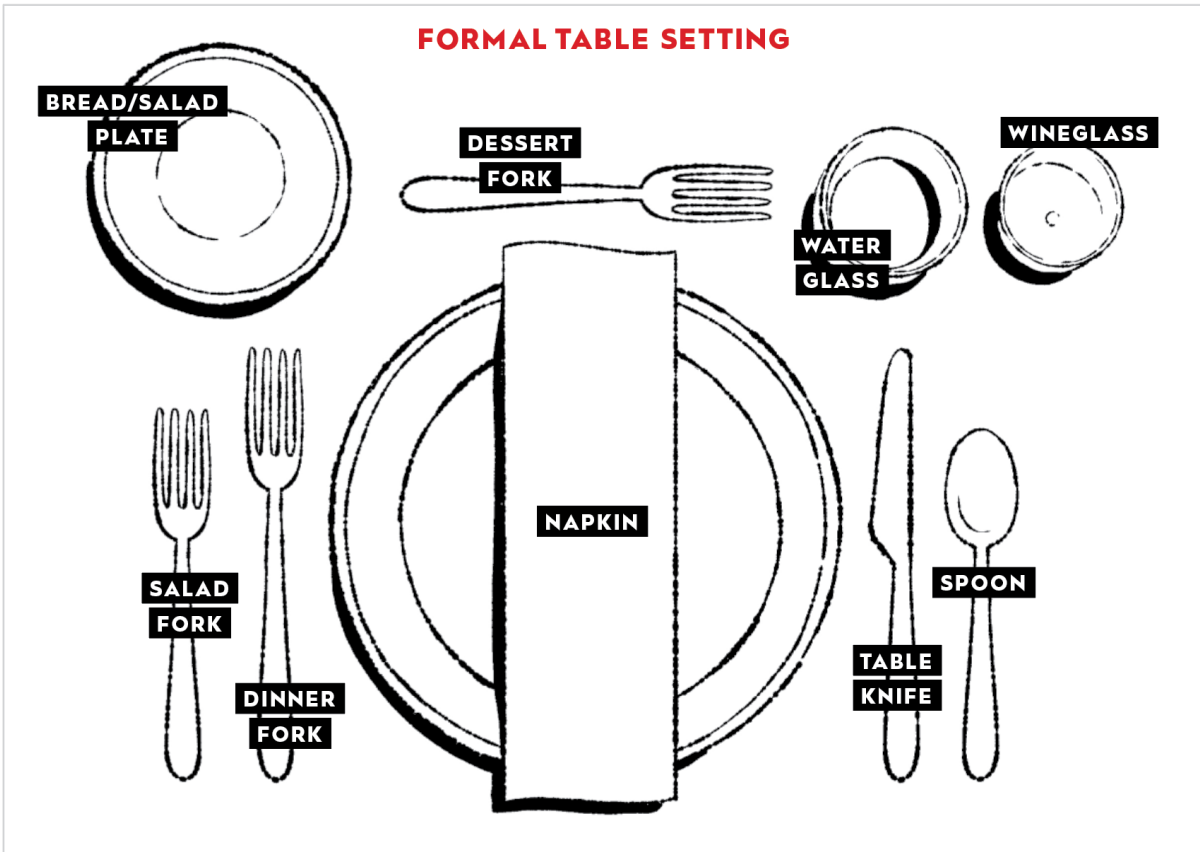
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Enlarge or reduce templates to your desired sizes.

INFORMAL TABLE SETTING



FORMAL TABLE SETTING



CABINET COMMAND CENTER

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TEMP CHECK

Always use a food thermometer to ensure food has reached a high enough temperature to destroy harmful bacteria. Here are United States Department of Agriculture (USDA) recommended safe minimum internal temperatures.

145° F

Beef, lamb, and veal (steaks, chops, roasts)

Pork chops, ribs, and roasts (with a 3-minute rest time)

160° F

Ground beef, pork, veal, and lamb (burgers and meat loaf)

Egg dishes

165° F

Poultry, stuffing, casseroles, and leftovers



1 GALLON

4 qt.
8 pt.
16 cups
128 fluid oz.
3.8 L

1 QUART

2 pt.
4 cups
32 fluid oz.
.95 L

1 PINT

2 cups
16 fluid oz.
480 ml

1 CUP

8 fluid oz.
240 ml
16 Tbsp.

3/4 CUP

6 fluid oz.
180 ml
12 Tbsp.

1/2 CUP

4 fluid oz.
120 ml
8 Tbsp.

1/3 CUP

3 fluid oz.
80 ml
5 Tbsp. + 1 tsp.

1/4 CUP

2 fluid oz.
60 ml
4 Tbsp.

1 TBSP.

1/2 fluid oz.
15 ml
3 tsp.

CABINET COMMAND CENTER

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EMERGENCY SUBSTITUTIONS

IF YOU DON'T HAVE	SUBSTITUTE	IF YOU DON'T HAVE	SUBSTITUTE
ALLSPICE, GROUND	ground cinnamon and a dash ground nutmeg or ground cloves	FENNEL	onise or caraway seed
APPLE PIE SPICE (1 TSP.)	½ tsp. ground cinnamon, ¼ tsp. ground nutmeg, ½ tsp. ground allspice, and dash ground cloves or ground ginger	GINGER	allspice, cinnamon, mace, or nutmeg
BAKING POWDER (1 TSP.)	½ tsp. cream of tartar plus ¼ tsp. baking soda	HALF-AND-HALF (1 CUP)	1 Tbsp. melted butter plus enough whole milk to make 1 cup
BAY LEAVES (1 LEAF)	¼ tsp. crushed bay leaf or ¼ tsp. oregano or thyme	HERBES DE PROVENCE	equal amounts crushed fennel seeds, dried lavender, dried sage, rosemary, marjoram, basil, and thyme
BROWN SUGAR	granulated sugar in an equal amount plus 2 Tbsp. molasses for every cup of granulated sugar	HONEY (1 CUP)	1½ cups granulated sugar plus ¼ cup water
BUTTERMILK (1 CUP)	1 Tbsp. lemon juice or vinegar plus enough milk to make 1 cup; let stand for 5 minutes before using. Or 1 cup plain yogurt	ITALIAN SEASONING	basil, oregano, and rosemary
CARDAMOM	equal amounts cinnamon and cloves	MUSTARD POWDER (1 TSP.)	1 Tbsp. prepared mustard
CHILI POWDER	dash bottled hot pepper sauce plus oregano and cumin	NUTMEG	mace, allspice, cinnamon, or garam masala
CINNAMON	allspice or nutmeg	OREGANO	basil or thyme
CLOVES	allspice, cinnamon, or nutmeg	POULTRY SEASONING	1 Tbsp. dried sage, 1 Tbsp. dried thyme, 1 Tbsp. dried marjoram, 1 tsp. dried rosemary, ¼ tsp. black pepper, and ¼ tsp. celery salt
CUMIN	coriander or chili powder	PUMPKIN PIE SPICE (1 TSP.)	½ tsp. cinnamon, ¼ tsp. ginger, ¼ tsp. allspice, and ½ tsp. nutmeg
CURRY POWDER	equal amounts turmeric, ground ginger, black pepper, coriander, cumin, and chili powder	ROSEMARY	thyme, tarragon, or sage
DILL WEED	tarragon	SAGE	poultry seasoning, savory, marjoram, or rosemary
FAJITA SEASONING (1 TBSP.)	1½ tsp. cumin, ½ tsp. oregano, ¼ tsp. salt, ¼ tsp. cayenne pepper, ¼ tsp. black pepper, ½ tsp. garlic powder, and ½ tsp. onion powder	SUGAR, GRANULATED (1 CUP)	1 cup packed brown sugar or 2 cups sifted powdered sugar
		THYME	basil, marjoram, oregano, or savory

* **HERBS:** 1 Tbsp. fresh = 1 tsp. dried **GARLIC:** 1 clove = ½ tsp. minced or ¼ tsp. ground

ONION: ½ cup chopped = 2 Tbsp. dried minced or ¼ tsp. onion powder