

REAL SIMPLE

LIFE MADE EASIER

simply stated

DAILY TIPS
AND TIDBITS



SIMPLE TIP

How to Cook for a Crowd

January 31, 2014 | By [Brigitt Hauck](#) | [Comments \(1\)](#)



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If you're packing your living room with eager football fans this weekend, Chef Gerard Cribbin, Executive Chef at [Coal Fired Bistro](#) in Greenville, SC, shares his best tips to ensure you don't fumble.

1. Stick with tried and true recipes. Skip the stress that comes with a last-minute recipe flop (and a call to the nearest take-out joint) and cook dishes you've made and loved at least once before.
2. Shop early. Don't wait until Sunday to buy your ingredients. You shouldn't be navigating the grocery store when you should be cooking.
3. Make a schedule. Figuring out which dishes need to be cooked (at what temperature and for how long) ahead of time will prevent a traffic jam at the oven.
4. Enjoy yourself! If you've planned properly, everything will come together. When you're stressed and rushed, you're much more likely to make mistakes.

Still searching for the perfect snacks? Try these [Super Bowl menu ideas](#).