

## Saturday night April 4

### *Prep your kitchen!*

It can be a little tricky to turn over your kitchen on a Sunday morning. If you save all these steps for after Shabbat, you'll be pulling an all-nighter! So, we'll give you tips along the way for jobs you can do before Shabbat.

1. Self-clean your oven. This part is easy since the oven does the work all by itself. If your oven is not self-cleaning, assume it will take 10-12 hours to clean it. You may be better off buying some large toaster ovens and doing a lot of stovetop cooking.
2. Scrub the stovetop. You can do the hard scrubbing before Shabbat and give it a once over on Saturday night. Make sure the cleaners and scrapers that you use won't scratch the stovetop surface.
3. Clean your sinks. The sinks may be a logistical challenge. A sink can't be used for hot water for 24 hours before kashering, which means your sink will be off-limits over Shabbat and afterward. You can use your bathroom sinks, of course, but also consider using disposable plates, pans, and cutlery. Definitely use a crock-pot liner.
4. Clean your fridge. Depending on how well you keep up with cleaning your refrigerator all year, this job may be quick. . . or not. You can clean your fridge the week before Pesach and line shelves that you still need for chametz foods. Simply remove the temporary liners before placing your Pesachdig foods inside.
5. Clear the counters and scrub them.
6. Clean and empty any cabinets that you need for Pesach. This can be very time consuming both before and after Pesach, so you'll want to keep it to a minimum. Consider setting up a Pesach shelving unit or table right outside your kitchen so that you can skip this step.

## Sunday April 5

### *Let's turn over!*

Give yourself a whole day to turn over your kitchen for Passover. If it takes less time, you can start cooking at night.

The halachic guidelines for kashering are way, way out of the scope of this article. [These videos from the OU](#) can give you all the info you need.

But here are some practical tips for planning your kashering session.

1. Kasher your stovetop. You want to do this first so that you can boil water in your Pesach pot for the next step.
2. Boil a KFP pot of water to kasher your metal sinks and then your counters if they're "kasherable." Unless you have a very large pot, you'll probably need to do this in batches. This process is super messy, so line your floor with bath towels to avoid a flood.
3. Line your stovetop. Kashrut agencies recommend a double layer of heavy-duty foil. Realistically, you can expect to refresh the torn or dirty foil midway through Yom Tov. **MAKE SURE YOU DON'T BLOCK THE OVEN VENTS.** If your oven can't vent properly, it will overheat and fry the control panel. (Ask me how I know!)
4. Line your counters if you couldn't kasher them. There are lots of materials you can use, like foil or shelving paper, but don't use any adhesive or tape that you'll have to scrape off after Pesach. So, "yes" to masking tape and "no" to packing tape. (I'm still scraping off packing tape remnants from 12 years ago.) Like your stovetop, expect to refresh the lining once or twice.
5. Line any cabinets that you'll be using. But like we said earlier, you're probably better off setting up temporary shelving and skipping this step.
6. Set up your Pesach dishes and groceries for your kitchen. If this is your first Pesach, give yourself time to set up properly so you'll have an easy time using your kitchen over Pesach.

## Monday April 6

### *Yay! Start cooking.*

It's time to fill that empty fridge and freezer! You still have a few days before Yom Tov, so start with the most freezable items:

1. Cakes and desserts – Nothing fancy for now when you're pressed for time. Stick to [easy cakes, bars, and cookies](#). (For more tips, check out [our guide to cooking for Passover in three days](#).)
2. Soups – While your oven is busy with cakes, keep your stovetop occupied with big batches of chicken or [vegetable soup](#).
3. Roasts – If your oven and stovetop are taken, you can still cook a [delicious roast](#) in a crock-pot.
4. Onions. Yes, onions. Dice and sauté a few pounds of onions. If your stovetop is in use, you can oven-sauté them in a pan with oil. Once the onions are cooled, freeze them in individual sandwich bags. It takes some time to do this, but you'll thank yourself for the next ten days.

Tip: Double your recipes and stock your freezer for the last days of Yom Tov!

## Tuesday April 7

### *Getting closer!*

Keep your trusty menu nearby and check off the foods as they're cooked. (If you haven't made a menu yet, here are some [easy and delicious ideas](#).) Plan your cooking in advance so that you don't get stuck for oven or stovetop space.

Your goal for today is to leave as little as possible for erev Yom Tov. And keep in mind that you'll have to take a break in the evening for bedikat chametz.

1. Chicken or other meat mains
2. Fish or other appetizers
3. Sides

If you didn't get it all done, think about cooking a dish or two on Yom Tov and saving tomorrow for pre-Seder prep and your all-important nap.

## Wednesday April 8

### *Finish Line!*

One final push, and you'll be there, sitting proudly at the Seder table.

1. Salads – If you have time, chop your veggies and prepare your dressings. But if not, you can always do it on Yom Tov itself.
2. Seder prep – Seder prep can be time-consuming, so leave your day open for it. Checking romaine lettuce can also take up a lot of kitchen space, especially the sink.
3. Make a filling lunch for your family. On erev Pesach, you can't eat chametz OR matzah, and it's easy to let everyone go hungry. Taking the time to prepare a lunch will change your entire day for the better. Think about filling [soups](#), [baked potatoes](#), salami and eggs, [potato kugel](#), or stews.
4. Nap – Yes, this needs to be on the schedule, or it may not happen.