

5 SIMPLE RECIPES YOU CAN MAKE TODAY

{TO IMPRESS YOUR FRIENDS TONIGHT}



HOMEMADE BREAD

Homemade bread is incredibly inexpensive and not nearly as difficult as you might think. The [Amazing No-Knead Bread recipe](#) is super simple and at around 85¢ a loaf, you'll save a bundle of the course of the year over store-bought.

Find [No-Knead Bread variations here](#) and use leftovers to [make your own breadcrumbs](#) or whip up a [Mushroom, Cheese & Toast Frittata](#).



HOMEMADE BEANS

Beans are an economical protein and can help your grocery budget even more if you prepare dried beans at home. First, master the [steps to soak and cook dried beans](#), then start [making refried beans](#) and [homemade hummus](#)!

Ready for more? Try our [basic bean soup](#) and [homemade baked beans](#).



HOMEMADE CHICKEN STOCK

Chicken stock is a staple ingredient in so many meals, and if you plan it right, you can make it for free! Start by [roasting a whole chicken](#) at home, then spend a few extra minutes to [make homemade chicken stock](#).

Now you can whip up an endless array of nutritious and frugal soups, like [Chicken Stew with Dumplings](#), [Chicken Tortilla Soup](#), and [Coconut Chicken Soup](#).



HOMEMADE BROWN RICE

Incorporate more brown rice into your meals with our crazy-simple [brown rice cooking method](#). It makes the perfect brown rice every single time, promise.

Now you can make delicious and nutritious rice bowls, including [Rice Bowls with Peanut Sauce Chicken Satay](#), [Rice Bowls with Spicy Curry Sauce](#), [Rice Bowls with Teriyaki Sauce and Ginger Slaw](#), or [Rice Bowls with Citrus Soy Dressing](#).



HOMEMADE SALAD DRESSING

Store bought salad dressing is not only expensive, but it typically filled with unrecognizable ingredients. Save some money and control the ingredients by [making your own balsamic vinaigrette](#). Once you master the basic recipe, you can spice it up tons of ways.

Find more recipes at FrugalLivingNW.com/recipes