

Date Night

CHECKLIST



ABOUT

Ethan & Katie



Inspired by our own journey from outdoor survival classes to cozy kitchen date nights, this checklist will help you and your partner plan a memorable evening filled with cooking, connection, and a dash of adventure. Whether you're baking a rustic loaf or simmering a hearty stew, use this guide to make your date night deliciously unforgettable!

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1

SET THE MOOD

- Choose a cozy vibe: Dim the lights, light a candle, or string up fairy lights for that homestead glow.
- Pick a playlist: Create a mix of your favorite tunes or try our Homestead Kitchen Date Night Playlist (sign up for our newsletter to get the link!).
- Dress the part: Aprons are a must! Bonus points for matching or silly ones to keep it fun.
- Clear the space: Tidy your kitchen to make room for creativity (and a little flour-dusting chaos!).



2

PLAN YOUR MENU

- Select a recipe together: Choose something simple yet special, like homemade pizza, a dessert to share, or one of our signature Homestead Kitchen recipes (join our email list for exclusive recipes!).
- Shop for fresh ingredients: Visit a local market or use what's in your pantry for that homestead feel.
- Add a twist: Incorporate a unique ingredient or a nod to your outdoor roots, like fresh herbs or campfire-inspired flavors.
- Plan a drink pairing: Whip up a mocktail, pour some wine, or brew a cozy herbal tea to sip while you cook.



3

COOK WITH LOVE

- Divide and conquer: Assign tasks (one chops, one stirs) to make it a team effort.
- Get hands-on: Knead dough, taste-test sauces, or sneak in a playful flour fight—just like we did!
- Learn together: Try a new technique, like folding dumplings or perfecting a pie crust. (Our newsletter has tutorials!)
- Capture the moment: Snap a photo of your creation (or your messy aprons) to remember the fun.



4

SAVOR THE EVENING

- Set a beautiful table: Use simple plates, cloth napkins, or even a picnic blanket for an indoor “campfire” vibe.
- Unplug: Put phones away to focus on each other and the meal you’ve created.
- Share stories: Talk about your favorite memories, dreams, or even your first cooking fails (we’ve had plenty!).
- End sweetly: Save room for dessert or plan a stargazing moment to wrap up the night.

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BONUS TIPS

- Keep it light: Laugh off any kitchen mishaps—they make the best stories!
- Make it yours: Personalize the night with a dish that means something to you both.
- Stay connected: Sign up for our Homestead Kitchen Newsletter for more date night ideas, exclusive recipes, and tips to keep the spark alive!

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