

Dinner Is A Crock: The Kitchen Renovation



Thank you for following my kitchen renovation, week by week! If you started following from the beginning, you might remember my boring almond and oak colored kitchen. Actually, you probably don't. I hid most of it from pictures and only showed you the edges of my [Pfaltzgraff dishes](#). So we gutted it. Like, down to the subfloor. And now we've spent

the last three months rebuilding it into this beautiful, functional, spacious kitchen. Don't be fooled... it's the same square footage it was before, but the landscape is so much more welcoming and the storage is accessible and workable.

In [WEEK ONE](#), we did demolition. It was like free therapy, we took our aggressions out on every wall. While it was intimidating to start, it was actually pretty easily and required a minimal amount of tools.

In [WEEK TWO](#), we celebrated Thanksgiving by installing our hardwood floors. This was a fun challenge that required a little booze, a lot of manpower, and no guests for the holiday! And yes... I crock potted our Thanksgiving dinner.



WEEKS THREE AND FOUR were exciting because our cabinets arrived early. I was naive enough to think that meant that the kitchen would be done three weeks early. NOPE. That's not how it really works.

I was also reminded how thankful I am that my boys are good eaters. This whole process included meticulous meal planning and a balance between crock pot cooking, fresh produce, and easy microwave foods. Not everything was healthy, but not every decision is life-changing... sometimes a meal just has to be filling and easy. Ramen noodles are still food, just ask any college student!

I would be happy to forget about WEEK FIVE. I shared with you my meals each night in hopes that we could all forget about that horrible incident with that undesirable creature. Pretty sure I'm going to have nightmares again now, thanks to myself.



A lot of progress happened quickly in WEEKS SIX THROUGH EIGHT, but then it came to a halt. Cabinets were installed, electric was run, plumbing was prepped and then countertops were measured. And then because the quartz needed cut, we had to update and wait.

I tried to be patient, I really did. But caffeine sometimes prevents that virtue from shining! I was anxiously waiting for the install, and every day of waiting seemed like a thorn, but ultimately it really wasn't an extended time at all.

[WEEK NINE](#) was the culmination of everything. Except for one day of snow that slowed our progress, this week was crazy! Electric. Plumbing. Tile. Countertops. HVAC. Paint. [Amazon Prime delivery!](#) Oh my! My dream kitchen became a reality. Like, legit reality. I can cook and clean and start creating again— new recipes, new posts, new video, and even new cooking classes (*locally only, but please reach out if you are interested in having me as a guest speaker!*).



Thanks so much for your support in this new adventure! Let me help you save time and cook slower.



Renovation, Week 9: The Finale

I am pleased to present the new Dinner Is A Crock kitchen! It's been months of hard work, intense labor, and intricate planning, but I am thrilled to welcome you to my home and get back to creating new and exciting recipes to share.

Week NINE— let's break it down and see how the transition unfolded...

Tuesday: [Carolina Custom Surfaces](#) did a beautiful job installing my new countertops on a very cold day. The guys were courteous and skilled. I love it when people show up to work but take a minute to just step back and admire the progress before they begin. This isn't just an office, this is my home, too. I appreciated that the guys asked me my opinion, like on faucet preferences, and even had great recommendations for counter cleaners (they totally recommended [THIS](#) and [THIS](#) to keep my quartz clean and pretty.)



Even the sun wanted to catch a glimpse of

my new countertops
from Carolina Custom
Surfaces!

My counters were installed perfectly, my house was kept clean, and my kitchen is one step closer to complete. They did such a good job that I'm starting to think about using [Carolina Custom Surfaces](#) to update the bathrooms and get a few custom cutting boards! (*TACOS FOR DINNER USING MY LAST BATCH OF FROZEN COOKED TACO MEAT*)

Wednesday: My cabinet installer came by this morning to finish up some last little details. Any man that wants to bring me a crown is fine by me... even if it's just the molding to go up against the ceiling. ☐

This afternoon, the tile backsplash was installed under cabinets behind where the hood will go. The subway has never looked this good.

What a difference in the dimensions of the room with the refraction of sunlight from the tile and countertop! I feel shiny and pretty. (*BOLOGNA SANDWICHES AND [CROCK POT TOMATO SOUP](#) FOR DINNER.*)



Such a dreamy sight!

Thursday: Today was all about regaining functionality. After nine weeks, I think I am most excited to have running water in the kitchen again! Yes, I realize that I had it in other places in the house, but I am so done with washing dishes in the basement bathroom! (SHOUT OUT TO MY HUBBY SINCE HE DID MOST OF THE DISHWASHING!!) My sink and dishwasher are up and running. And— so are my electrical outlets! I can plug it to a gazillion different places now, so you can anticipate seeing crockpots lining the kitchen at some point in the near future. Haha! (*GRILLED CHICKEN AND KALE BURGERS AND FRESH ZUCCHINI TONIGHT...AND A FEW OTHER THINGS IN PREPARATION FOR THE SNOW TOMORROW!*)

Friday: Oh snow, you ruined my perfect finale. But we made it so close! Kudos to Piedmont Natural Gas for braving the roads and still coming to install my range today. I'm super impressed with your commitment to deliver and follow-through for your patient (and slightly crazy) customers. It's in! I'm good! Just one more thing to go. ([CROCK POT POTATO SOUP](#) FOR DINNER AND A GARDEN SALAD. NOTHING TOO EXCITING.)



Shout out to Primo Water— love that my family drinks and cooks with this clean and refreshing bottled water.

I also want to give a shout to to [Primo Water](#)— I actually designed the cabinets around my refrigerator to house the [bottom-loading water cooler](#). I love it for easy access to clean water! I use it for hot tea at least once a day. My boys go to it all day for cold water (or room temperature, depending what your teeth prefer!). I also feel good cooking with it. With all the crazy stories on the news right now about tainted water, I feel really good about getting big jugs of Primo for my family instead of tap water. (The bottles are easy to exchange at places like Harris Teeter, Kroger, Lowe's Home Improvements, etc.)

Monday: (I'm playing *Pomp and Circumstance* music as I type this...) The hood has been installed and it's like fireworks going off in here. Not like electric short-circuiting or anything like that, but like we've reached the culmination of this project and the applause is going wild. Unicorns are seen jumping in the backyard and leprechauns are scurrying around

stocking my fridge. Ok... maybe not quite. But when my LG oven reaches full temperature, it does actually play a cute little ditty, so that will have to do for now. (*DINNER TONIGHT: ROASTED CHICKEN AND ROASTED BRUSSEL SPROUTS! ROASTED, PEOPLE! LIKE, IN AN OVEN!!*)

There are some small details to still finish (like painting the bay window), but overall, I could not be more thrilled with THIS:



Check out this beautiful panoramic of the new kitchen with all of the upgrades.

Thank you for staying with me on this adventure! I hope it's helped provide some guidance and guilty pleasure of commiserating with me through these 10 weeks. I can't wait to share new recipes with you very soon! #nokitchennoproblem... it's time to save time and cook slower. Welcome to the new and improved Dinner Is A Crock!

Renovation, Weeks 6-8: Update and Wait

When I walk into the kitchen, I hear crickets. Ok, not real crickets, just the metaphorical ones. Which is good, considering that in [Week Five](#) we had issues with really undesirable creatures in the house. But I hear the crickets like the humor in movies when it's so quiet and nothing is moving that the moon is staring at you so brightly that you have to look away.

Freaking crickets.



The cabinets are in- but
TOPLESS!

I should back up and cheer before I complain. In Week Six, the cabinets were installed. Can I get a “hell yeah” from the crowd?! (hell. yeah.) Thanks. Finally, real progress. They are beautiful and clean and I am amazed how easy it looks but how many excruciating, intricate details are necessary to make it all look just right. **(LUCAS- IF YOU READ THIS, YOU ARE AMAZING.)**

Cabinetry is like wizardry, but without the cool hat.

Shortly after the cabinets were hung by the sink with care (yes, *St. Nicholas* had recently been there), [Carolina Custom Surfaces](#) came to take the measurements for my countertops. They used some of the coolest technology and gadgets that I've ever seen— again, wizardry! Freaking laser beams to measure the space, the angles, the cuts. I don't mean to overestimate here, but I am anticipating sheer perfection from this process.



We expanded the small pantry space and added drawers and doors. I love the easy access now!

And then the crickets. Oh, the pain in waiting and waiting and waiting and waiting. And waiting. I know that the countertop template process has me believing in perfection, so I should wait patiently. This is not an unusual or even unanticipated wait time (especially considering these three weeks include the New Year holiday), but patience is not a virtue I possess.

What do I possess— a cell phone. And yes, I've called to check on the progress, my scheduled appointment time, called back to see if materials arrived, and reconfirmed the appointment time. **(Thank you, calm, caring staff at [Carolina Custom Surfaces](#), for handling my crazy. Because it's out in**

rare form right now and you are on the receiving end of the line.)

So I quiet the crickets by playing really loud music in the kitchen and share my cooking adventures with you instead. (Are you following me on [Facebook](#) and [Instagram](#)?) I've made two batches of [Crock Pot French Onion Soup](#). I've shared my passion for Korean cooking by making kim bap rolls (very much like sushi but so much better!). We've had sandwiches and cereal and easy-peasy mac and cheesy and all those other go to foods that don't require any prep.

Three weeks of updates, all wrapped into one post. I hope you are enjoying my adventure and my crazy. Be sure to check back next week and see what the final week of install brings!

#nokitchennoproblem Right?!