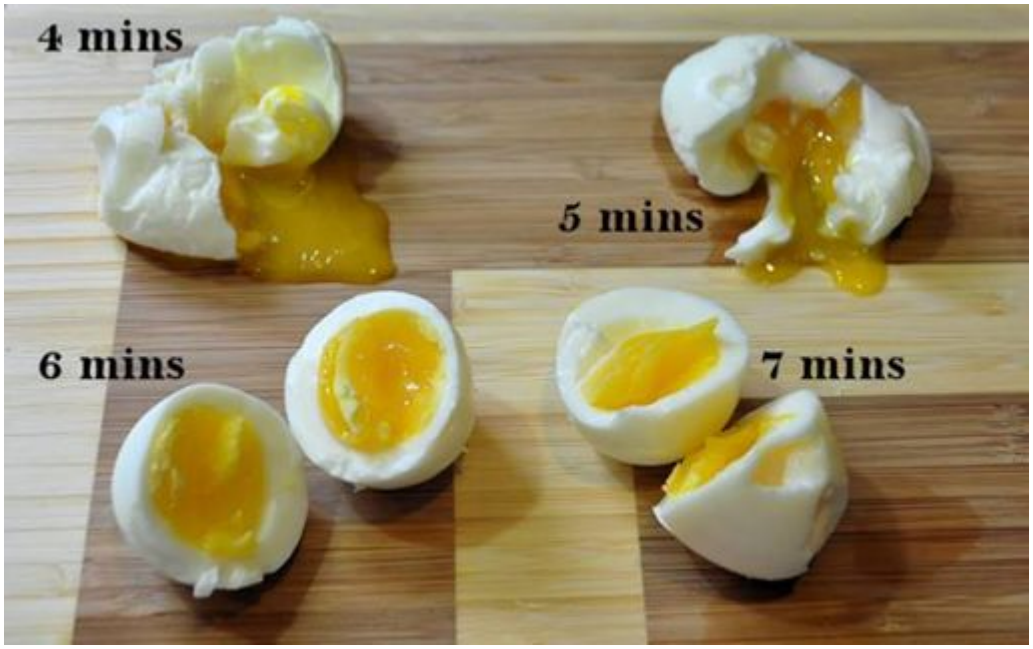
Kitchen Hacks You Should Know!

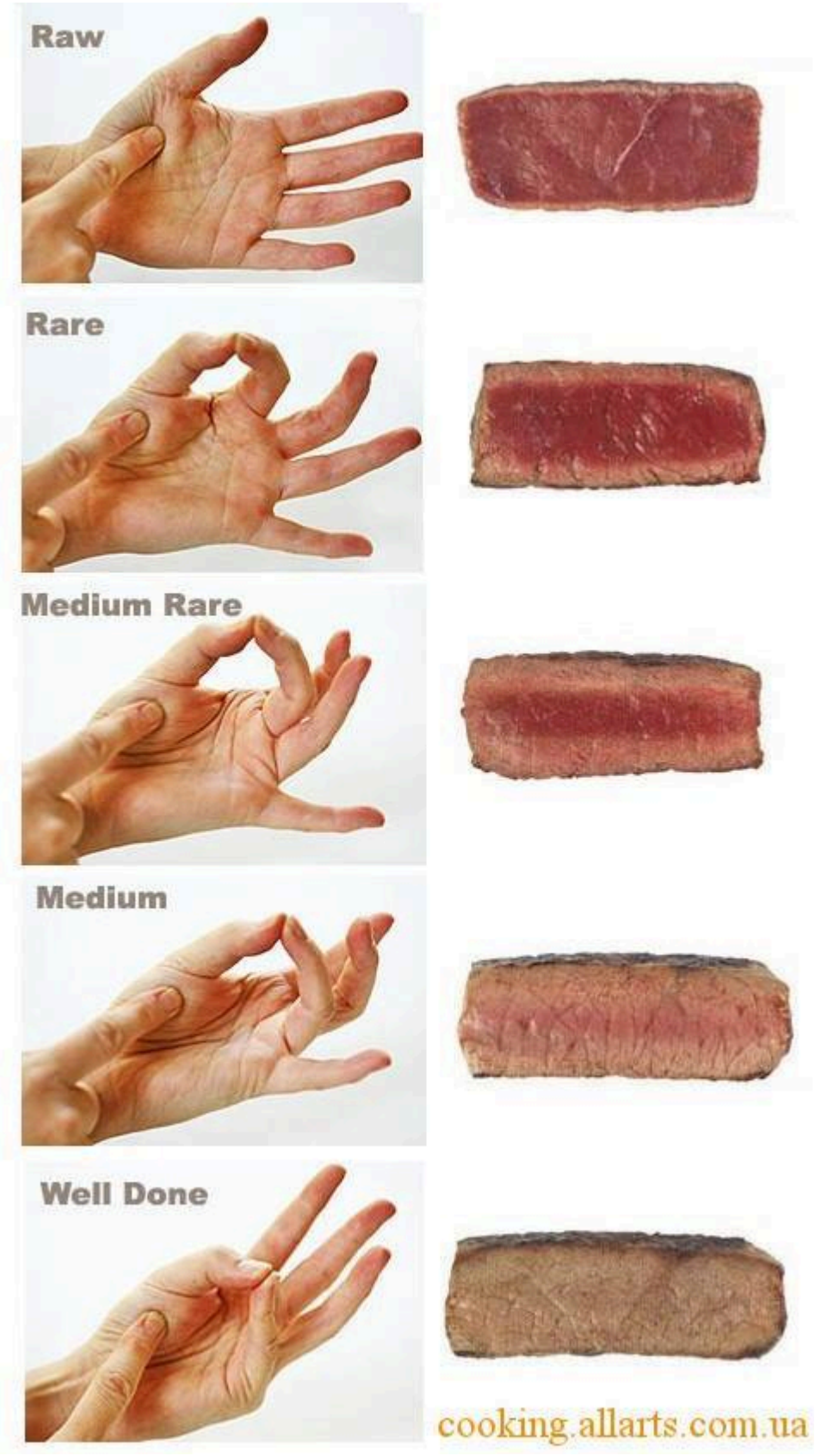
1.Perfect hard boiled eggs every time:
Place eggs in pot of cold water and bring the water to a boil. Immediately turn off the heat. Let the eggs sit in the water for the allotted time then move them to a bowl with cold water for 2 minutes.



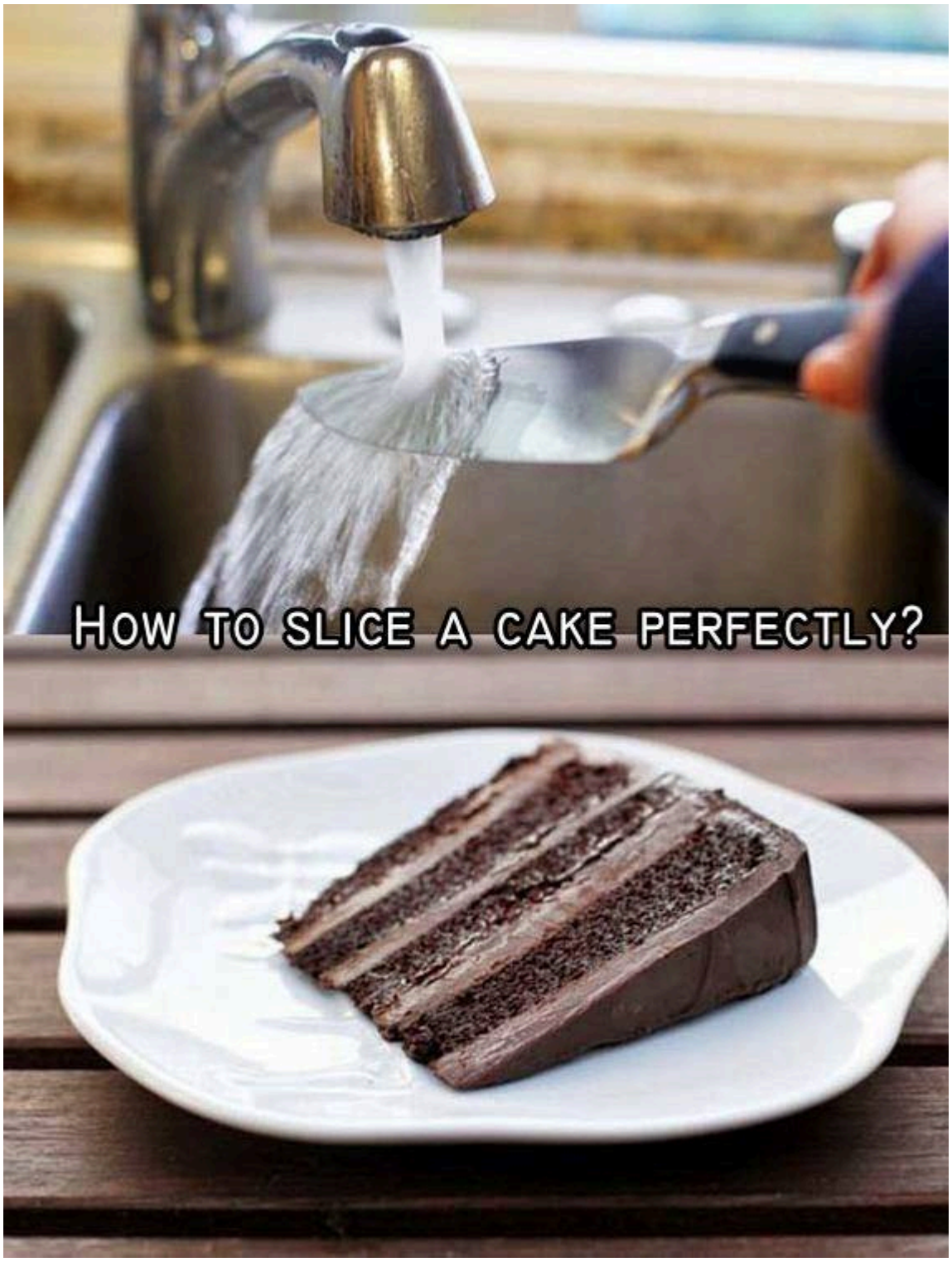
2. How to get more juice from citrus fruit?
Steps:
1. Place the citrus fruits in the microwave.
2. Heat on high for 20-30 seconds.
3. Remove from the microwave.
4. Leave to sit for about half a minute.
5. Cut the citrus fruit in half and squeeze. The juice will flow easily.



3. The Finger Test to Check the Doneness of Meat.



4. A perfect slice:
Before you end up with a plate full of big cake crumbs, run a knife under hot water before cutting into the cake.



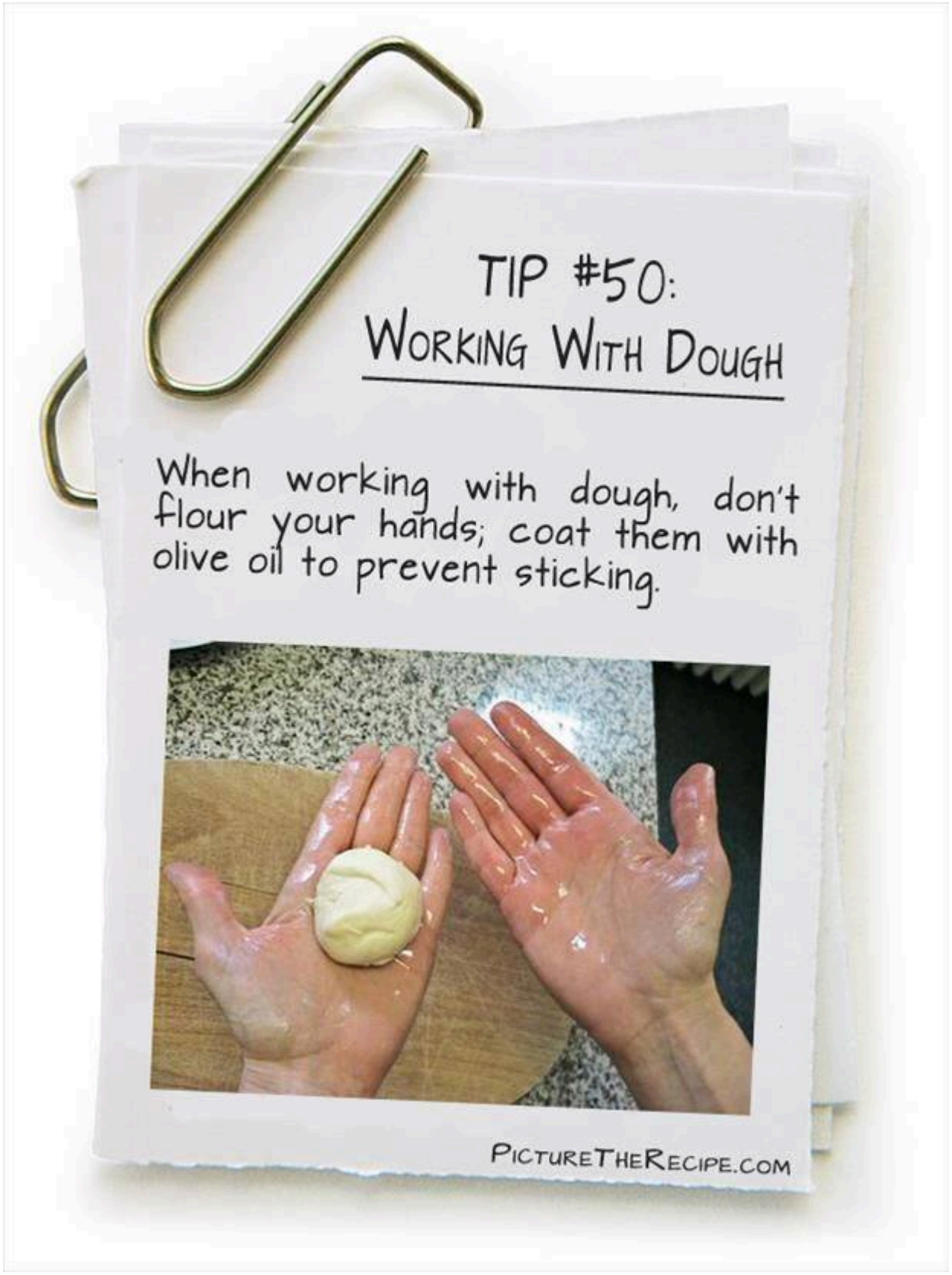
5. Give bananas a longer life.
Keep bananas fresher, longer by wrapping the end of the bunch with plastic wrap. Better yet, separate each banana.
The plastic wrap blocks ethylene gases from releasing out of the stem, consequently ripening the fruit too fast



6. Use baking soda for easy-to-peel hard-boiled eggs.



7. How to prevent dough stick on hand without flour your hands?



8. Feel hungry during bedtime? 10 healthy bedtime snacks for you.



9. How to Clean and Season a Cast Iron Pan?

Materials:
Cast iron pan
1 raw potato, sliced in half
2 tbsp salt
1-2 tbsp cooking oil with a high smoke point (flax, grapeseed and peanut oils work well)
paper towels
Wooden or metal flat-edged spatula

Methods:

1. Sprinkle the salt into the pan.
2. Using the flat side of the potato, scrub the salt into the surface of the pan.
3. Use a slightly damp paper towel to wipe the salt from the pan.
4. Once the salt has been removed and the pan is dry, pour in the oil.
5. The surface should be lightly coated in oil, with no excess oil pooling anywhere.
6. Wipe out all of the excess oil before placing in the oven.
7. Preheat oven to 400 degrees F.
8. Place it in the oven at 400 degrees F for one hour.
9. Allow the pan to cool and wipe out any excess oil that may be left behind.

Ps: Re-season the pan once every 15-20 uses, or whenever you start to notice foods sticking more and/or the seasoning wearing away.



10.The Correct Way to Cut a Mango



11.Heating your pizza with a cup of water prevents the crust from getting chewy. However, you can also apply this hack to any leftovers to prevent food from drying out.



12. Add marshmallows to your brown sugar to keep it soft:

The molasses in brown sugar can evaporate over time, but a couple of marshmallows will keep it moist.



13. Best Way To Shuck Corn On The Cob.



14. How to determine if an egg is fresh?



15. How to clean a blender fast?

Step 1: Add soap into blender.
Step 2: Add water
Step 3: Turn on the blender and whirl the mixture
Step 4: Rinse the blender with running water.
Step 5: DONE!



16. How to cut watermelon for little fingers?

Step 1:Cut the watermelon in half.

Step 2:Take one half and place it cut side down. Cut it into sections approximately 1 to 1.5 inches thick.

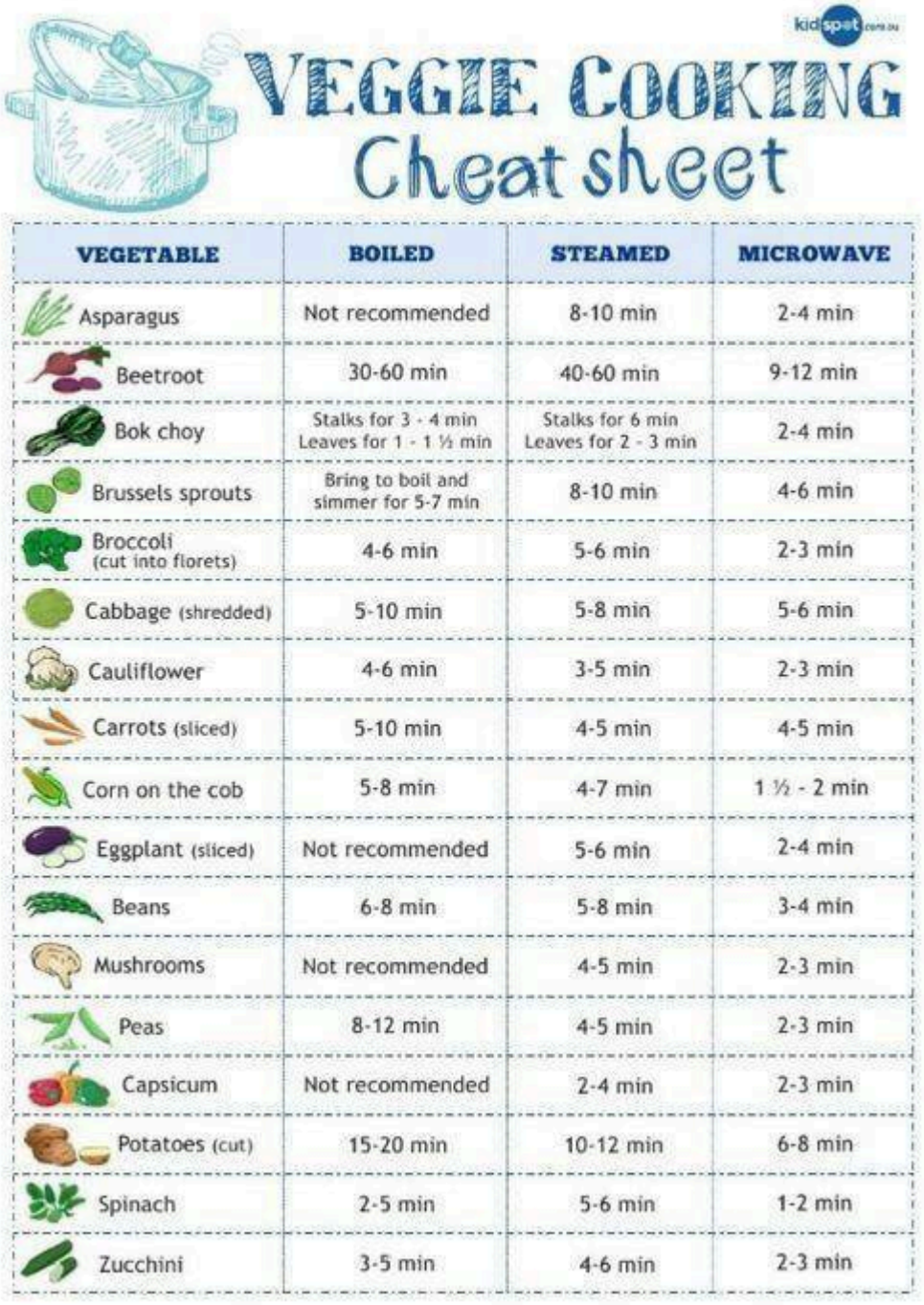
Step 3:Rotate the melon 90° and repeat, creating 1 inch squares in the skin.

Step 4:Toss the end pieces that are mostly or all skin and rind. Then pick up the pieces and eat.

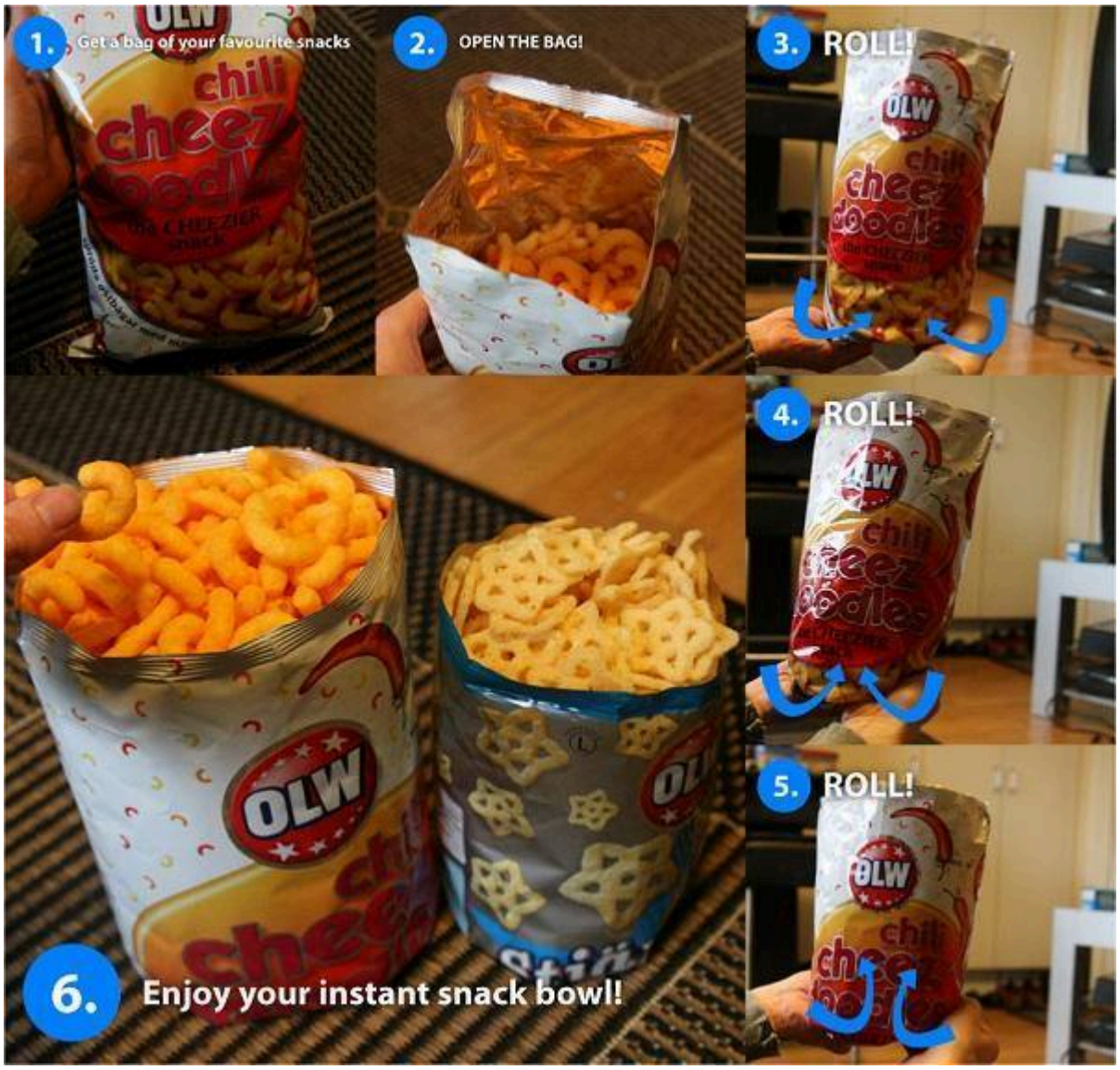
Step 5:Enjoy!



17. How to cook vegetables correctly.



18. Another trick to impress anyone.



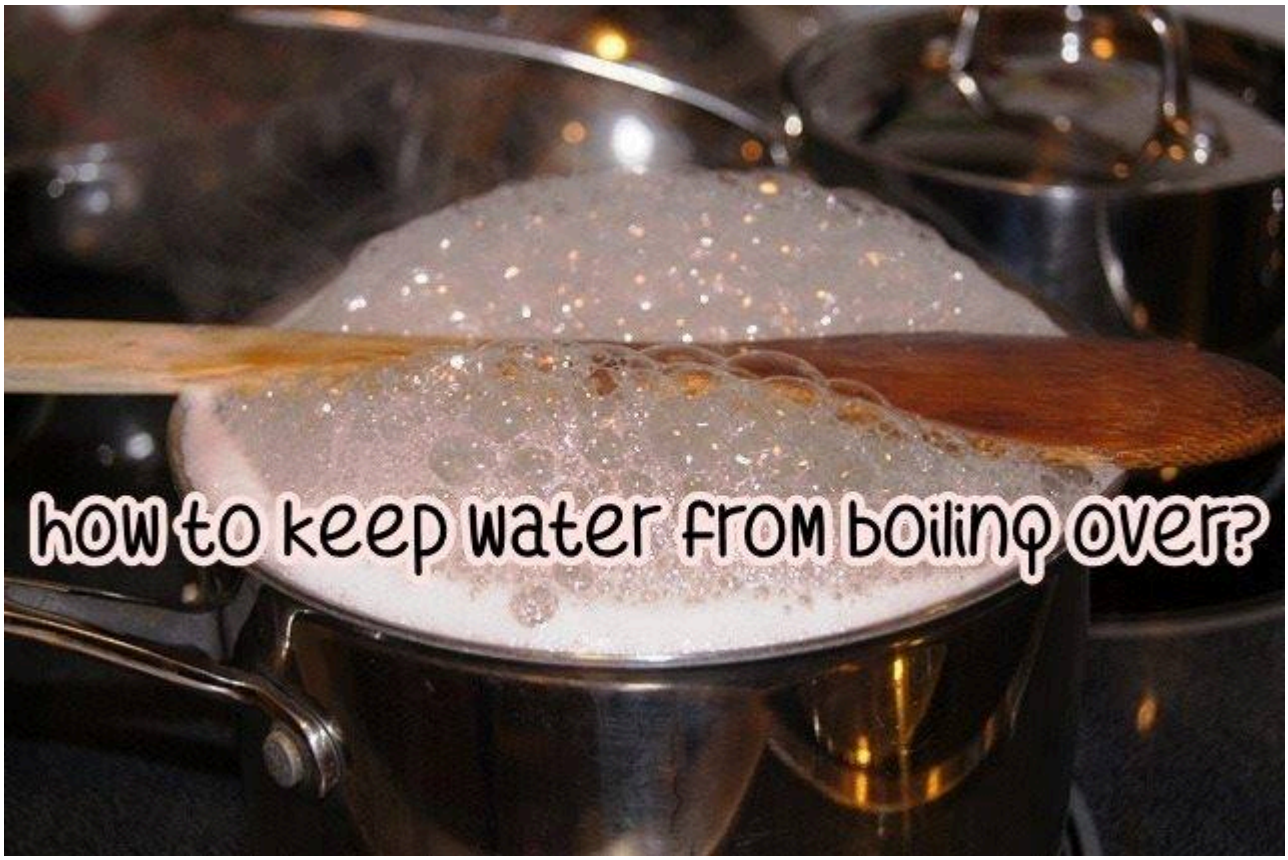
19.Don’t Have Any Eggs?
Replace It With These In Baking Cakes!



20. How to Keep Water From Boiling Over?

When you put a pot of water on, put a wooden spoon over the top of the pot. If it starts to boil up too high, the spoon will pop the bubbles and keep it from boiling over as quickly, meaning you have more time to get back and turn the heat down.

You could use something metal, but you'd have to remove it with an oven mitt because it will become very hot (unlike wood, which won't transfer as much heat).



21.Recycled Bottle Caps to Seal Plastic Bags



22. How to heat 2 bowls in 1 microwave?



23. How to cut many cherry tomatoes in seconds?

1. Place all cherry tomatoes on a plate.

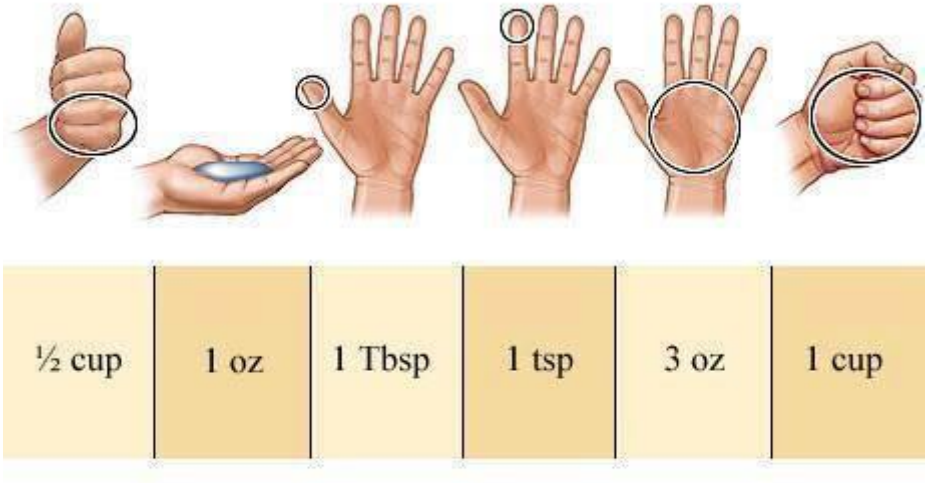
2. Place another plate on top of the cherry tomatoes.

3. Slice it with sharp knife at the gap between 2 plates.

4. DONE!



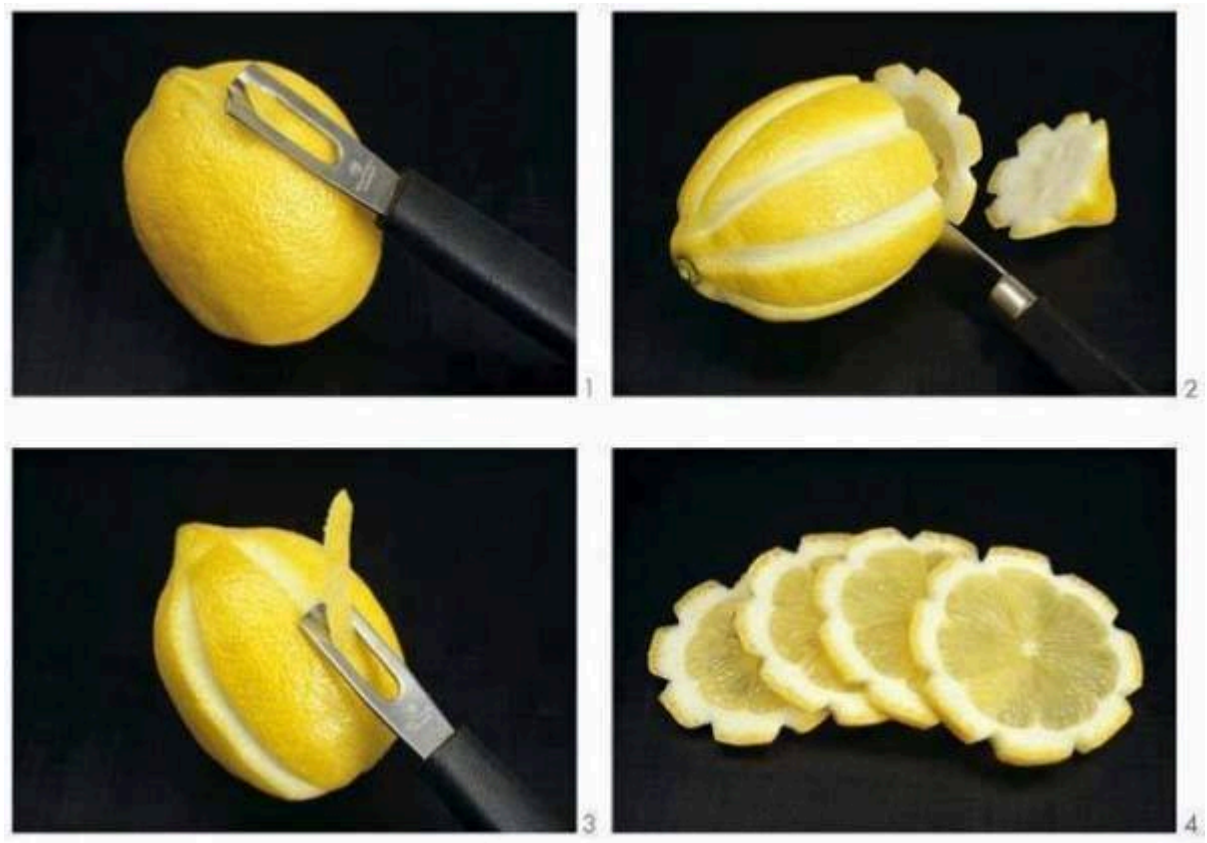
24. How to measure ingredients with your hand?



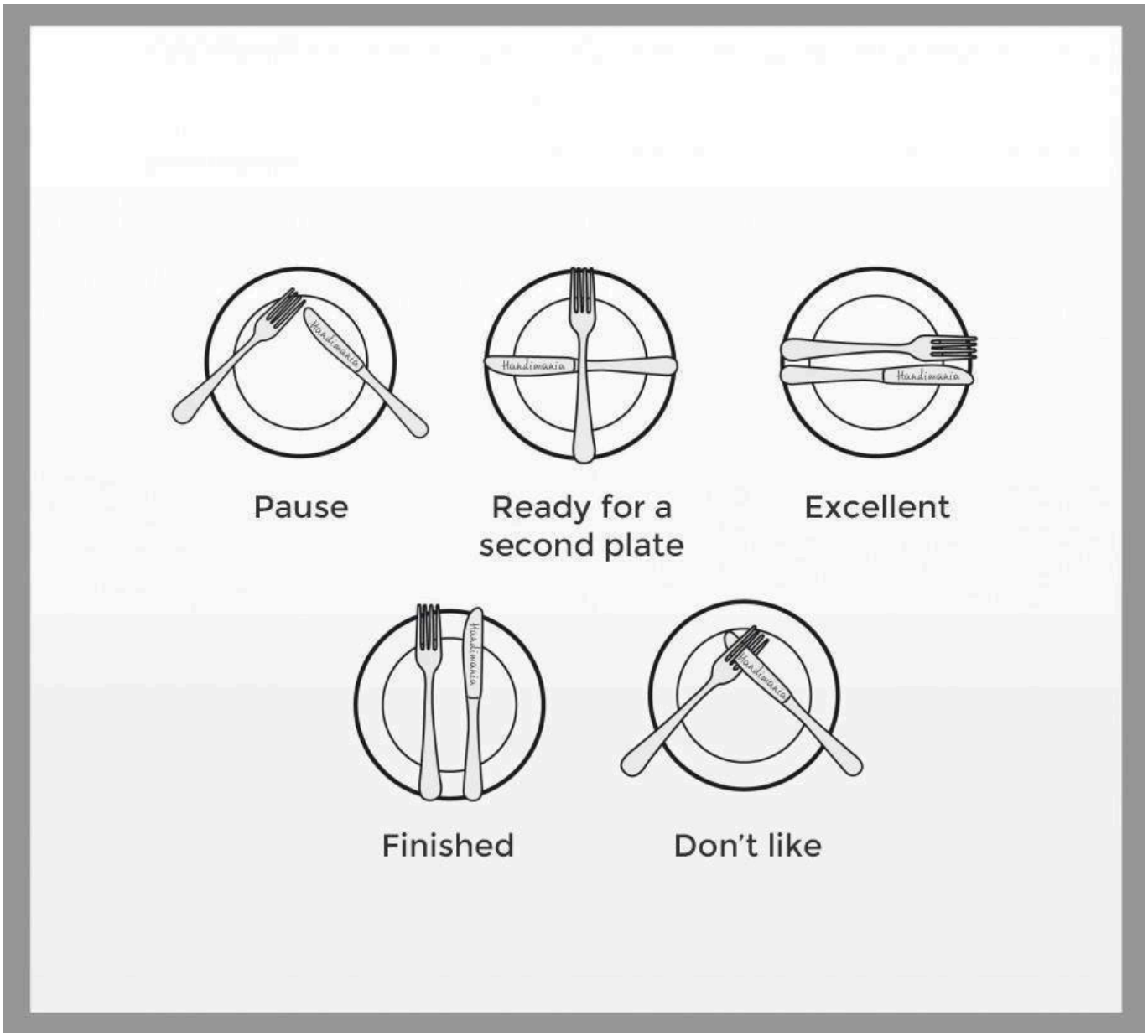
25. Reuse the hanger, pant clips become chip clips.



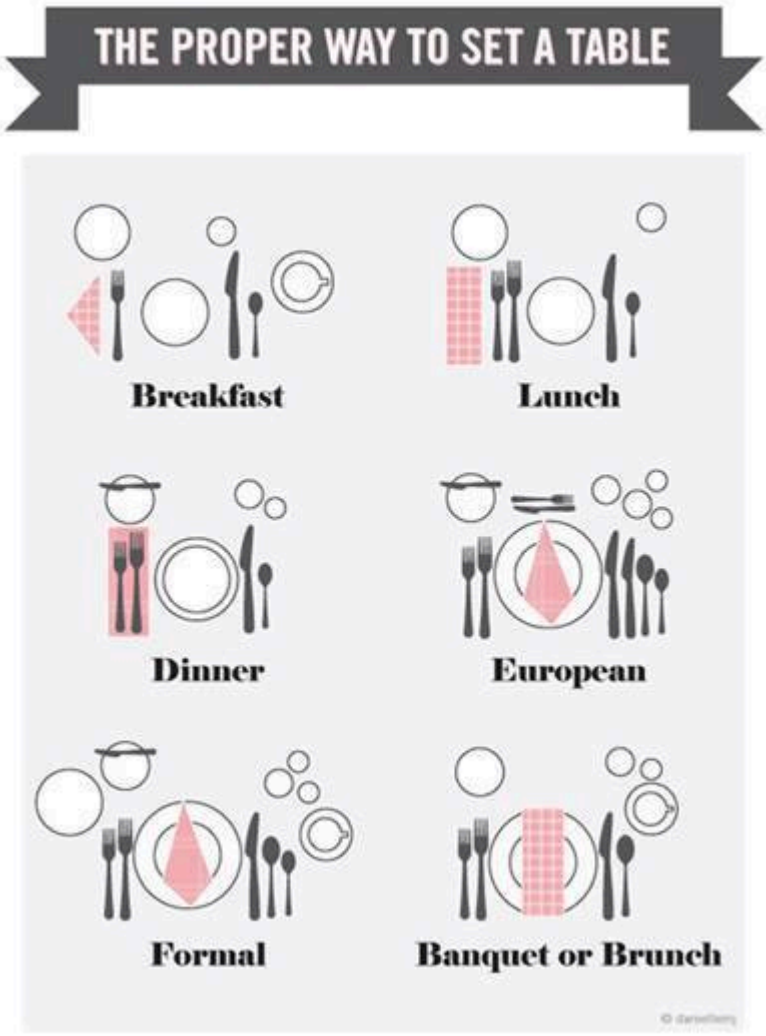
26. How to peel lemons in style.



27. Table manners you should know.



28. How to set a table?



29. Use a clothes pin to make chopsticks foolproof.



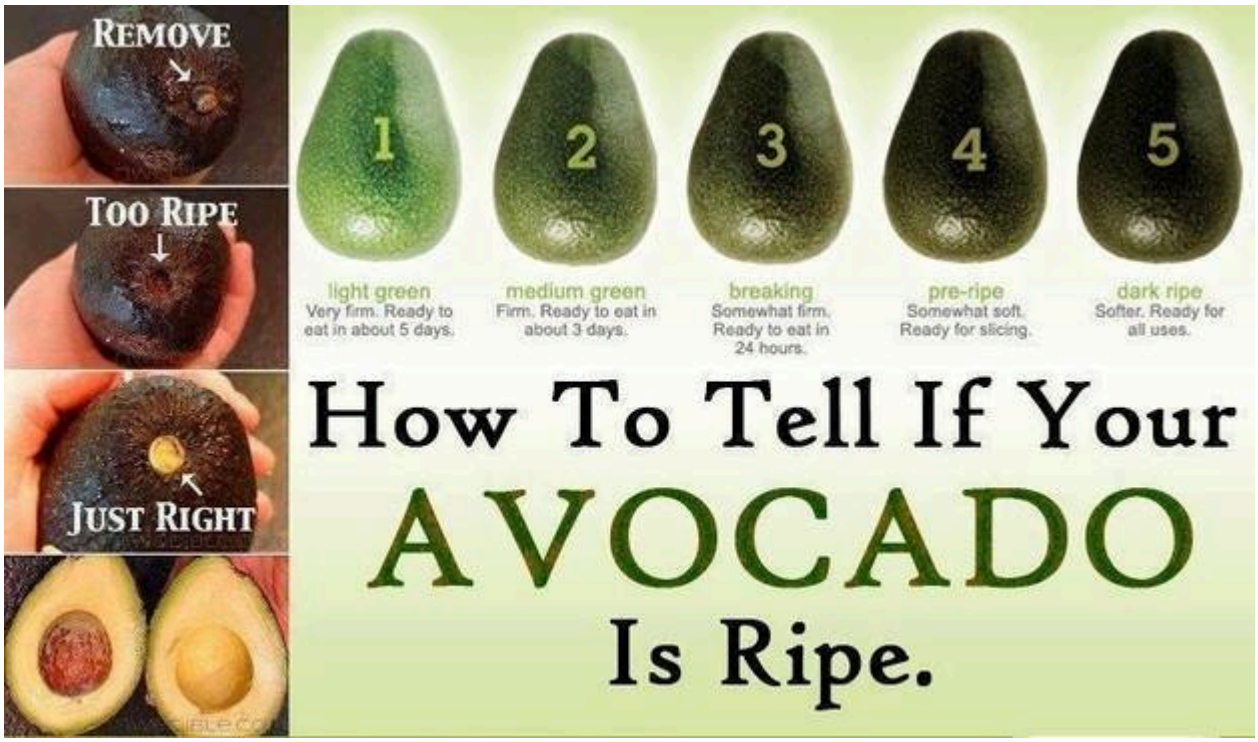
30. How to cook pasta quickly?



31. How to Tweak Chocolate Chip Cookies to Your Favourite



32. This tip will help you pick the correct Avocado!



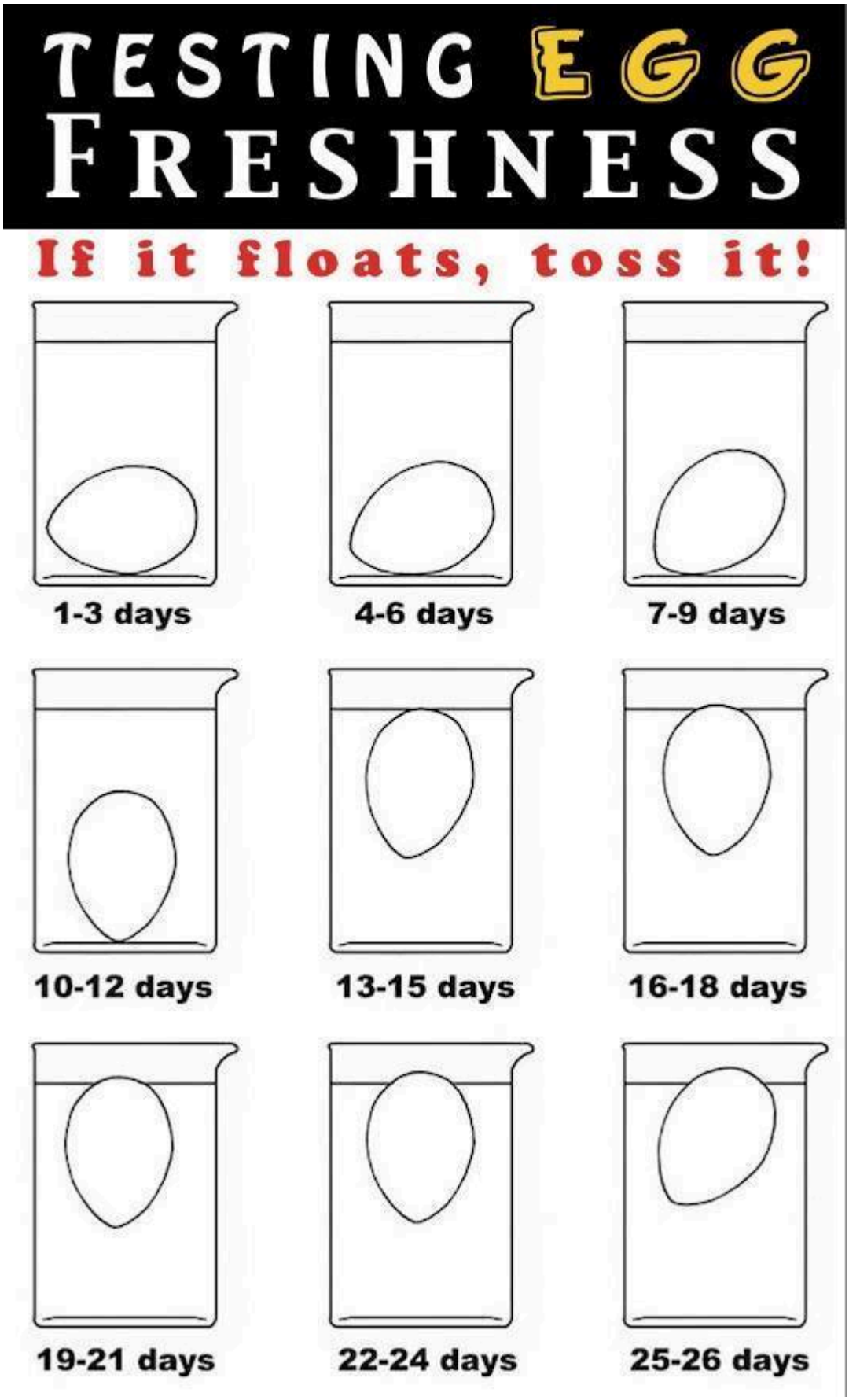
33. To refrigerate or not.

Refrigerate	Room Temp
APPLES	AVOCADOS
BEANS	APRICOTS
BERRIES	BANANAS
BROCCOLI	CITRUS
CARROTS	GARLIC
CELERY	KIWI
CHERRIES	MELONS
EGGPLANT	ONIONS
GRAPES	PEARS
JALAPENOS	PEACHES
LEAFY GREENS	PINEAPPLE
ZUCCHINI	POTATOES

34. You can use it as your checklist of drinks you have yet to try.



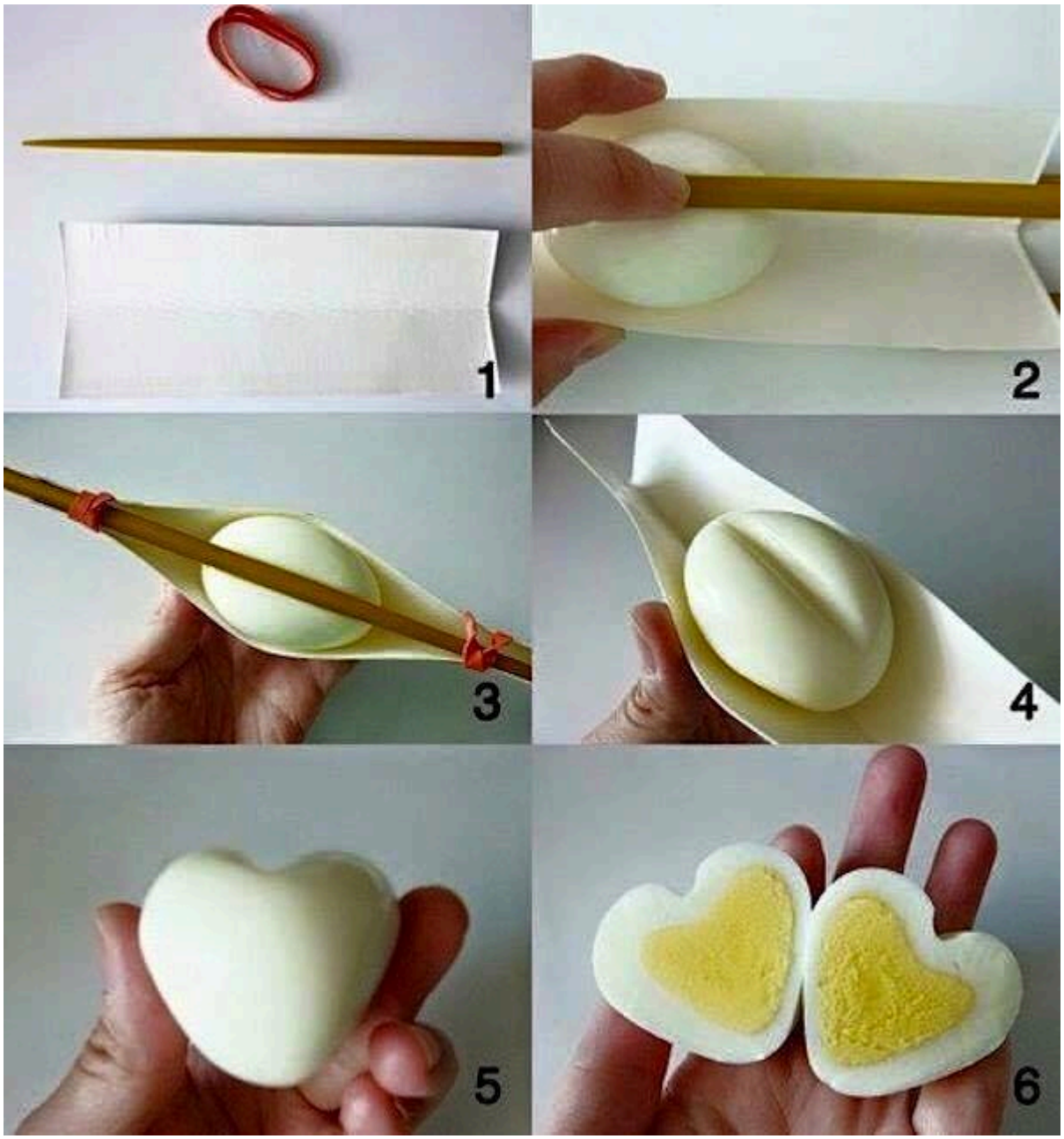
35. How to test the freshness of the eggs.


TESTING EGG FRESHNESS
If it floats, toss it!
1-3 days
4-6 days
7-9 days
10-12 days
13-15 days
16-18 days
19-21 days
22-24 days
25-26 days

36.



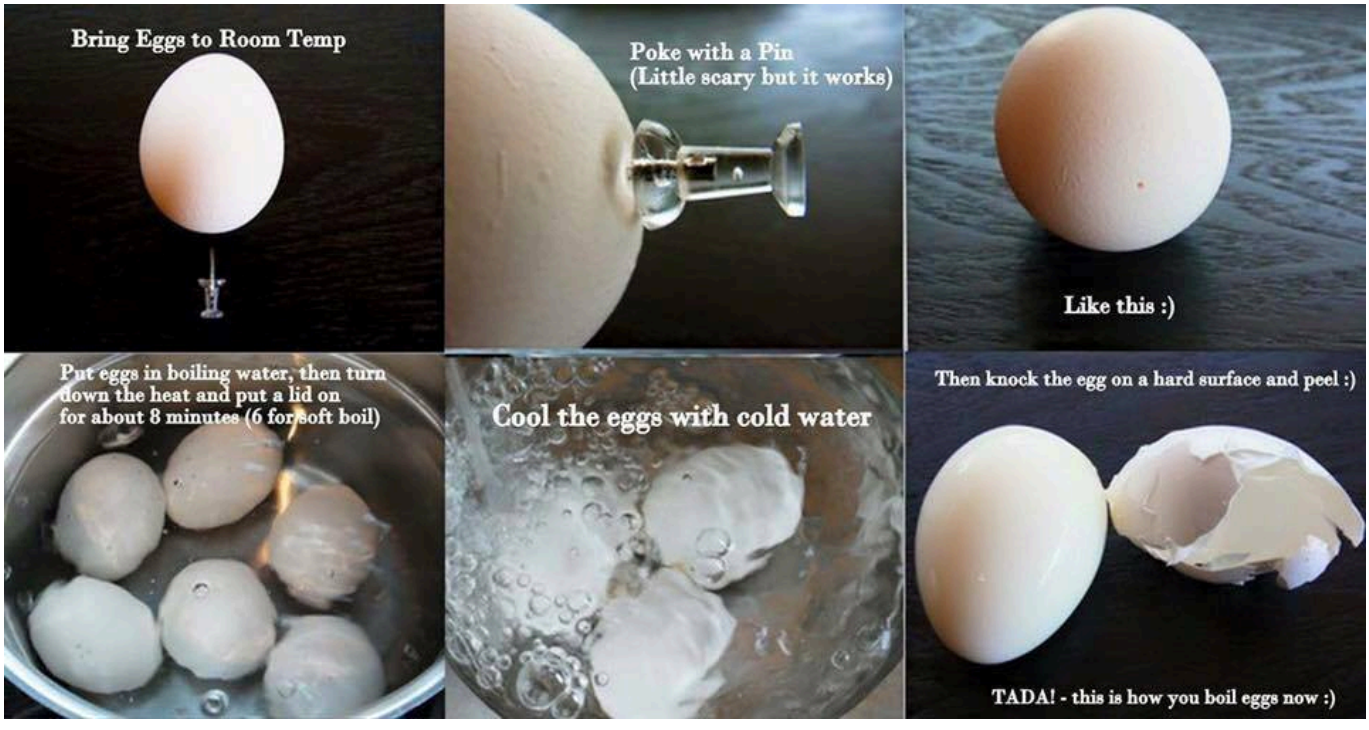
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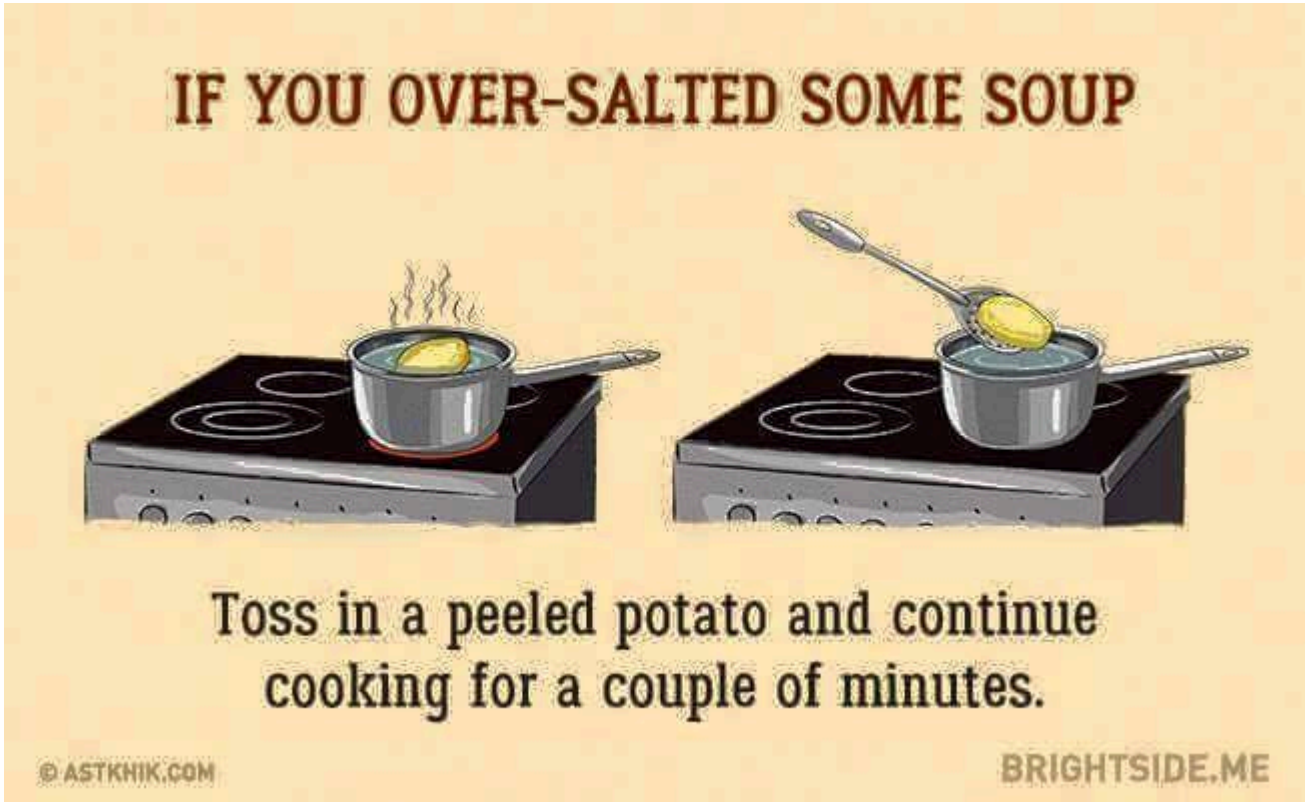
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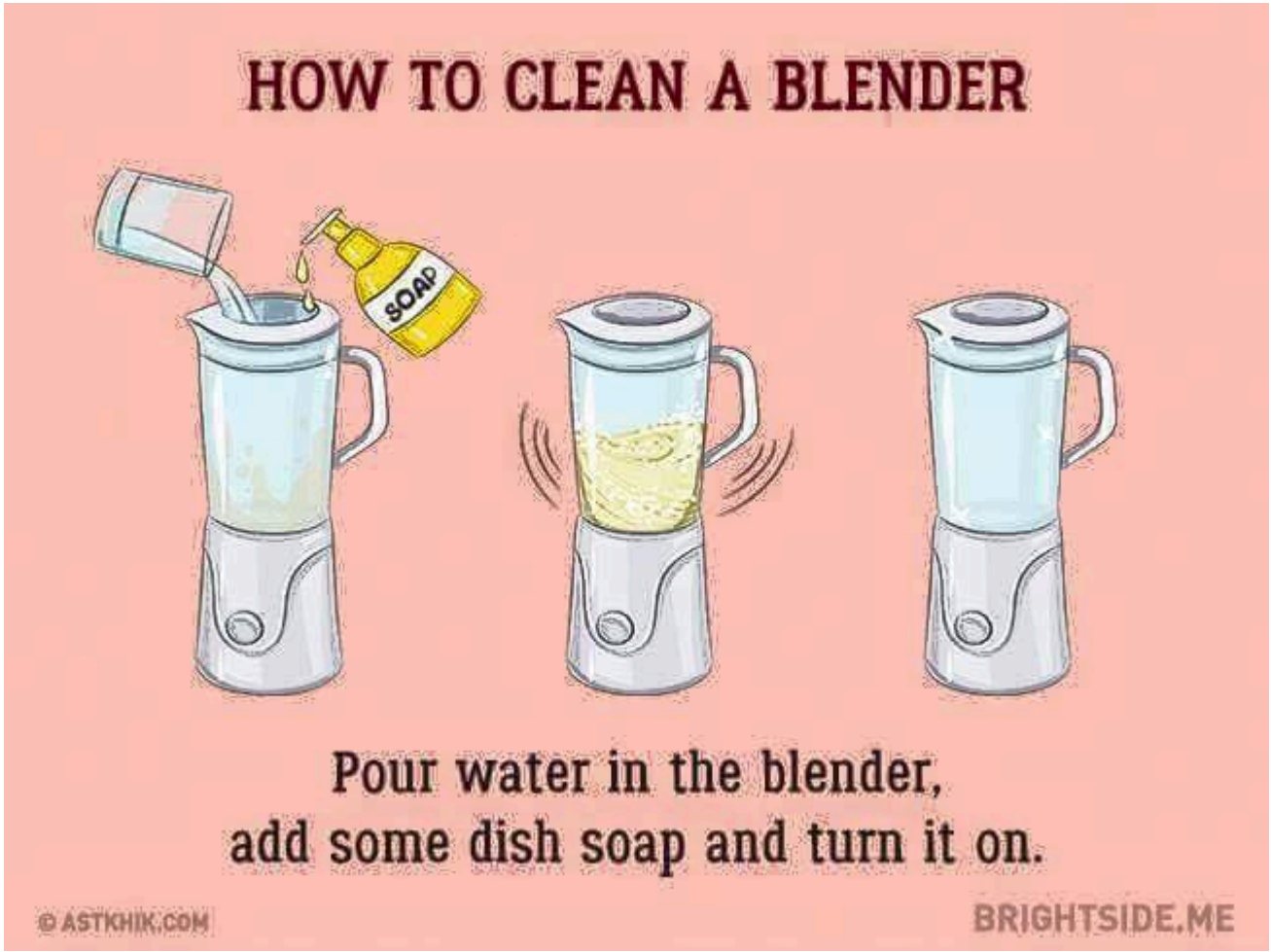
39.


Bring Eggs to Room Temp
Poke with a Pin
(Little scary but it works)
Like this :)
Put eggs in boiling water, then turn down the heat and put a lid on for about 8 minutes (6 for soft boil)
Cool the eggs with cold water
Then knock the egg on a hard surface and peel :)
TADA! - this is how you boil eggs now :)

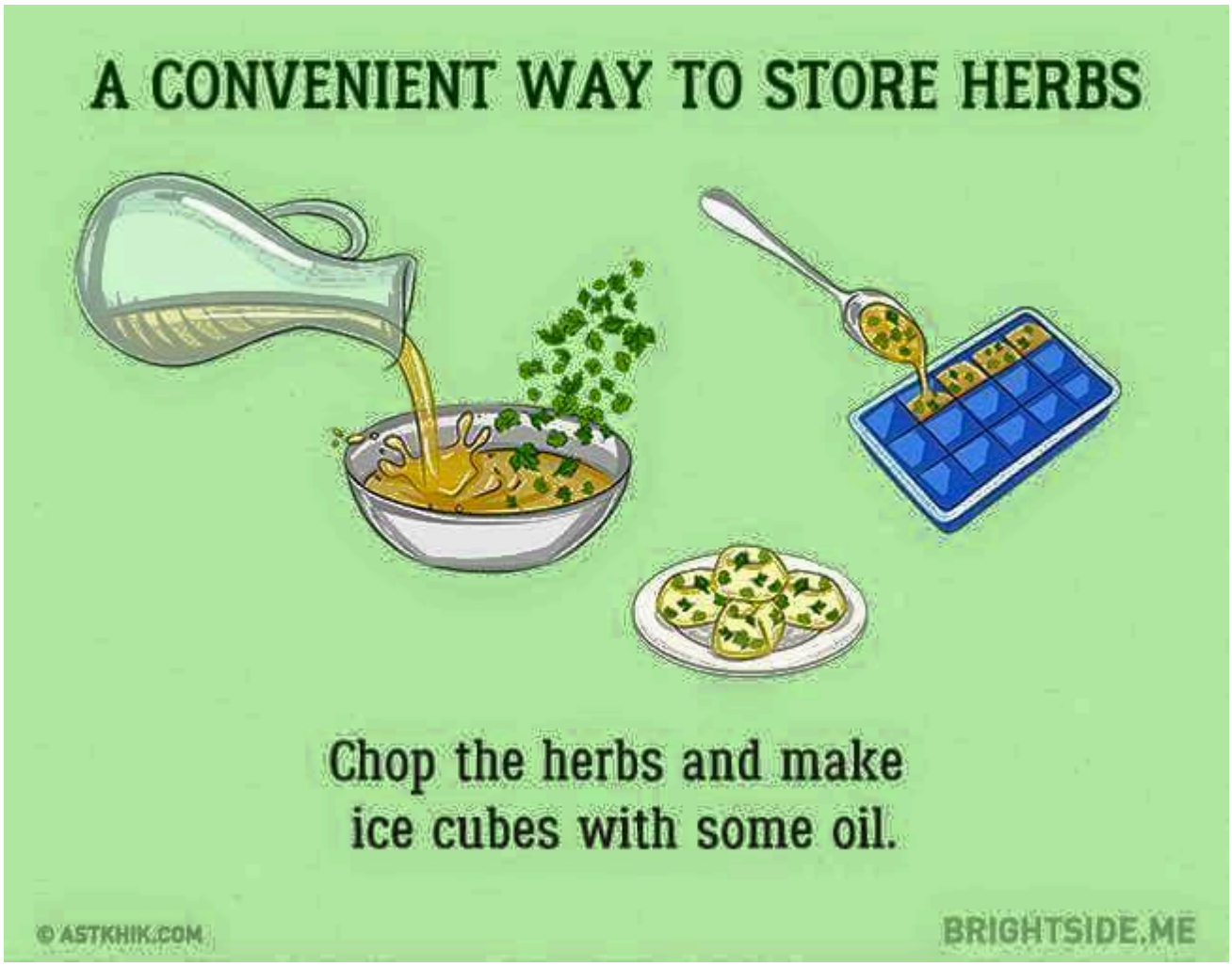
40.


IF YOU OVER-SALTED SOME SOUP
Toss in a peeled potato and continue cooking for a couple of minutes.
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41.


HOW TO CLEAN A BLENDER
SOAP
Pour water in the blender, add some dish soap and turn it on.
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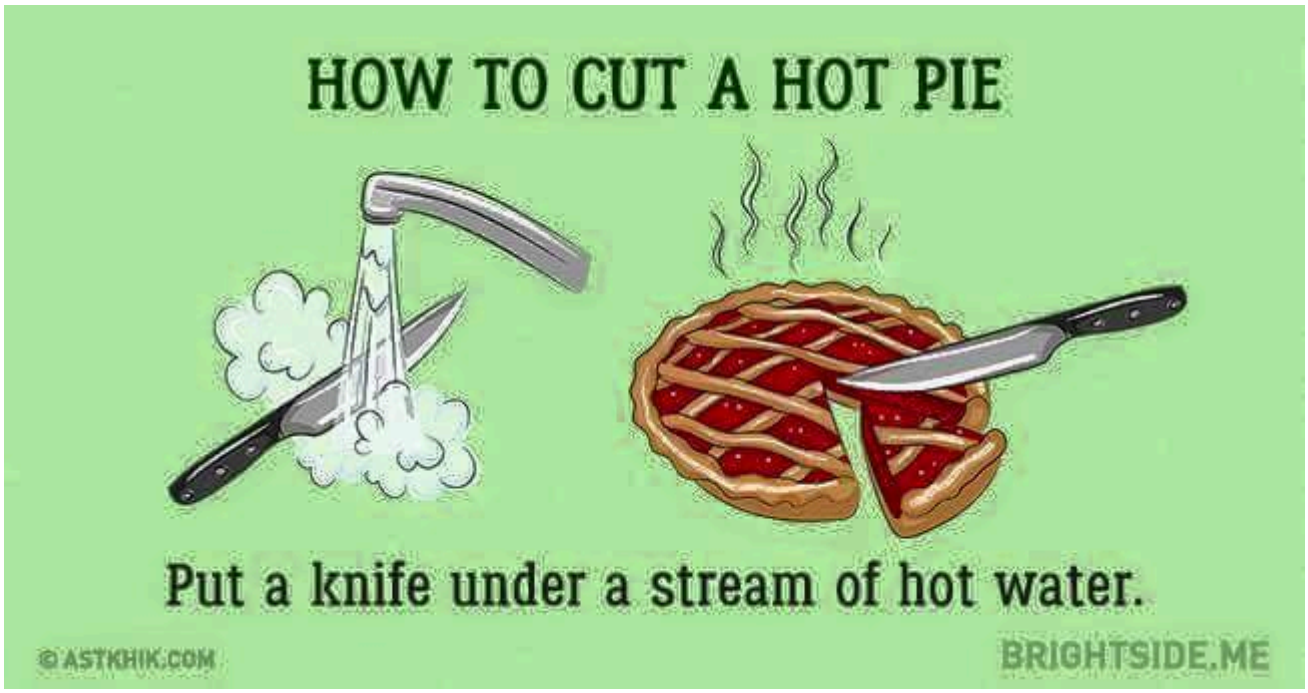
42.


A CONVENIENT WAY TO STORE HERBS
Chop the herbs and make ice cubes with some oil.
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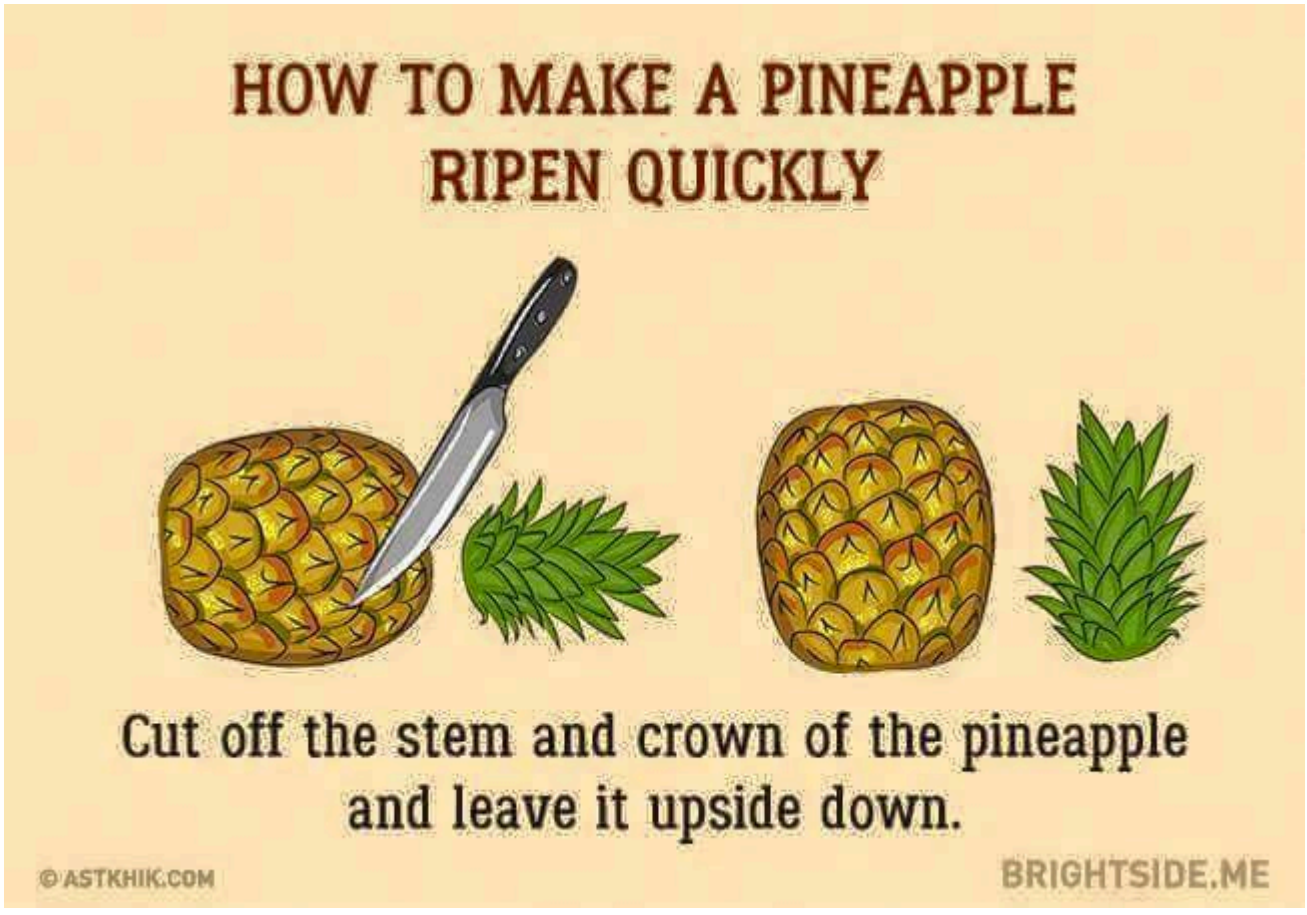
43.


TO MAKE YOUR LEFTOVER PIZZA SMELL GOOD THE NEXT DAY
Reheat it in a pan instead of a microwave.
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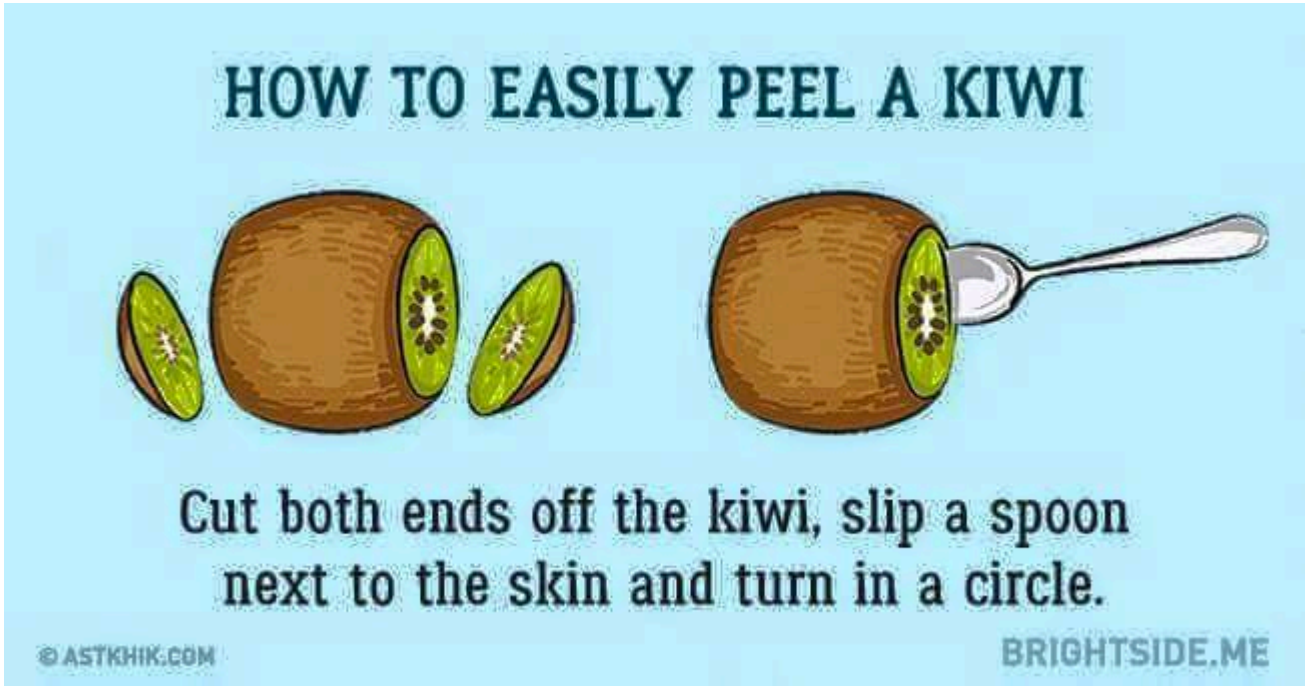
44.


HOW TO CUT A HOT PIE
Put a knife under a stream of hot water.
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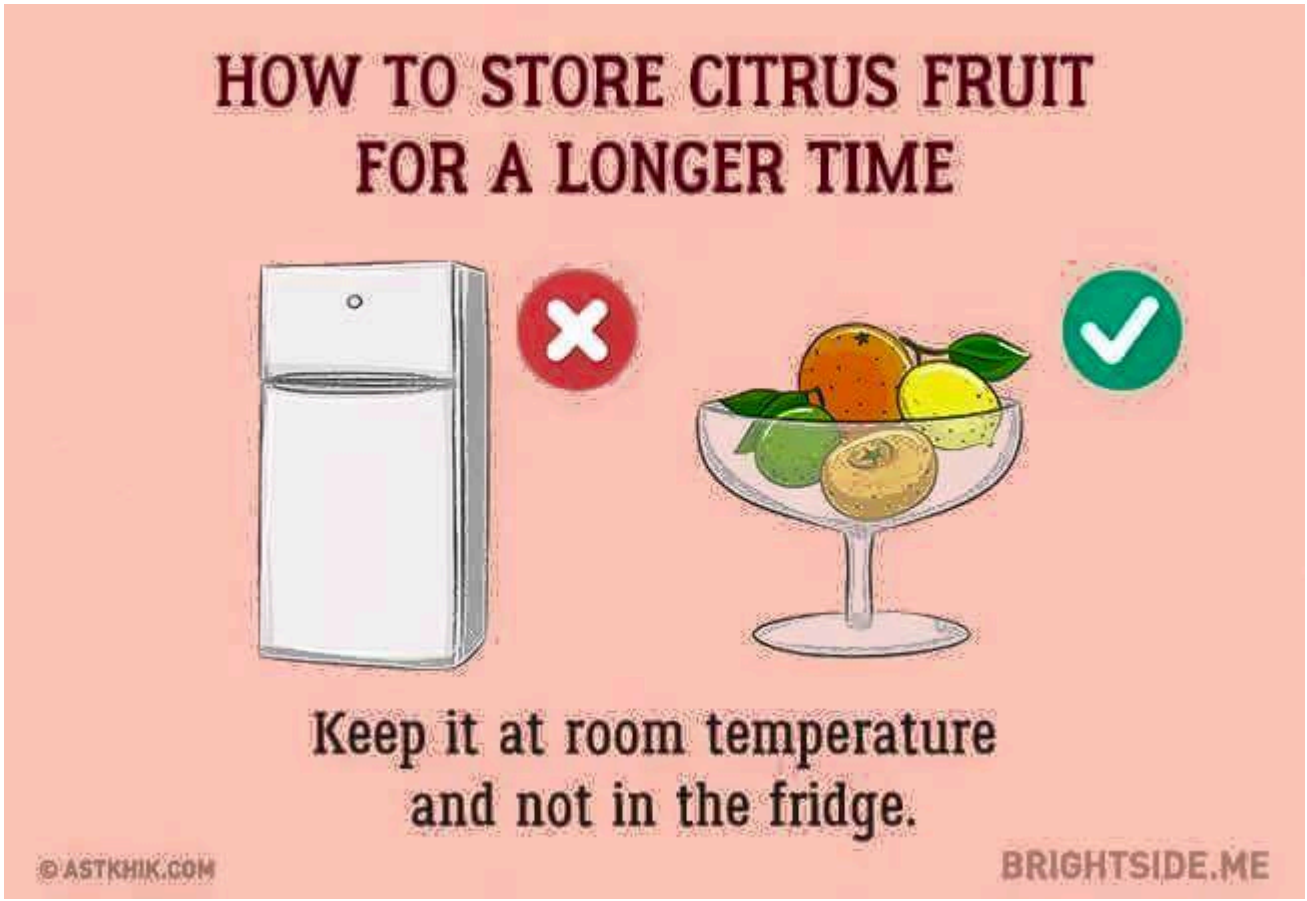
45.


HOW TO MAKE A PINEAPPLE RIPEN QUICKLY
Cut off the stem and crown of the pineapple and leave it upside down.
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46.


HOW TO EASILY PEEL A KIWI
Cut both ends off the kiwi, slip a spoon next to the skin and turn in a circle.
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47.


HOW TO STORE CITRUS FRUIT FOR A LONGER TIME
Keep it at room temperature and not in the fridge.
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48.


HOW TO CLEAN A POT
Sprinkle 2-3 tablespoons of baking soda on the bottom, pour some water in, and then bring to the boil.
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49.


WHAT TO DO WITH LEFTOVER WINE
Pour it into an ice cube tray and use it for cooking.
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50.


HOW TO KEEP CHEESE FRESH
Store it in parchment paper
rather than plastic wrap.
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51.



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