

19 Surprising Kitchen Tips And Tricks

When you're getting crafty in the kitchen, there are some potentially tasty results waiting for you. With these tricks, your kitchen will be the yummiest place in town!

1. Substitute Applesauce for Sugar



via I Adore Food

If you're out of sugar, substitute unsweetened applesauce in your baked goods.

2. Zucchini Noodles



via Bed, Bath and Beyond

Instead of making pasta every night, use this spiral cutter to make zucchini noodles (zoodles). Zoodles are healthier and pasta and very trendy right now.

3. How to Scoop Egg Shells



via HealthyRootsHappySoul

If you're cooking and you drop a little bit of egg shell into the bowl, use the bigger portion of the egg shell to fish out the dropped piece.

4. Keep Greens Fresh



via Popsugar

Wash and dry your lettuce, then portion it into plastic bags.

Blow up the bags with air, and seal them. They'll last longer and are already portioned for you. Just make sure the lettuce is dry when you put it into the bags.

5. Yogurt Popsicles



via One Good Thing By Jillee

Buy a pack of yogurt, insert popsicle sticks into the closed yogurt packs, and freeze. Now you have the easiest, healthiest popsicles ever!

6. Preserve Herbs



via the kitchen

Don't let your fresh herbs go bad! Chop them up and place them into an ice cube tray with olive oil. When you're cooking and you need herbs, no need to buy more and let them go bad – grab your frozen herbs and throw them in the pot!

7. How To Tell If An Egg Is Fresh



via Root Simple

If you aren't sure if your eggs are still good, use this easy trick! Put the egg in water. If the egg sinks, it is very fresh. If one end of the egg rises slightly, then the eggs are still good, but not as fresh. If the egg floats, it is bad and should not be consumed.

8. Cut Soft Foods with Floss



via Learni.st / Michele Ochoa

Use unscented floss to cut soft foods like cakes and cheeses.

9. Pancake Batter



via Crafterholics

Remake your pancake batter and put it in a clean Ketchup bottle. This way, you have ready to cook pancakes whenever you want. Bonus: easier to pour into the pan and clean up.

10. Frozen Grapes



info via thekitchn | image via reddit/u/Tericakes

To keep your wine chilled without watering it down, freeze grapes and put them in. Freeze white grapes for white wine, and red grapes for red wine.

11. Peeling Ginger



via Martha Stewart

Use a spoon to peel the skin off ginger in your recipes. The spoon easily removes all the skin, even from the bumpy parts of the ginger. This trick can also be used for kiwis.

12. Prevent Water from Boiling Over



via reddit/u/slokotov

When you're boiling water, place a wooden spoon across the top of the pot. This keeps the water from boiling over and making a mess.

13. Easy Taco Shells



via eatingwell

If you're making tacos for dinner, but don't have any crunchy shells, don't worry! Take the soft shells, and cook them upside down on your oven rack. Crunchy shells in no time!

14. Get More Juice from Lemons and Limes



via RebootwithJoe

Before you cut lemons and limes, roll them on the counter with your palm, applying light pressure. This will make the lemons and limes juicier.

15. Grate Butter



via perfect wife magazine

If you need melted butter in a flash, don't risk microwaving it (if you're baking, you could cook the eggs prematurely – ew!). Grate the butter and it will melt more quickly.

16. Clear Ice



via Instructables / isr_Raviv.

If you make ice cubes with boiling water, they'll be clear. If you make your ice cubes with room temperature or clear water, they'll be foggy.

17. Keep Brown Sugar Soft



via 7thhouseontheleft / greg

To keep your brown sugar soft, put some marshmallows into the container. Make sure the container is also airtight! A damp piece of terra cotta also works to keep brown sugar soft.

18. Hull Strawberries



via barefeetinthekitchen

An easy way to hull strawberries for baking or recipes is to use a straw. Push the straw up through the bottom of the

strawberry, and the leaves should come off too.

19. Cut Corn off the Cob



via Life in Random Bits

An easier way to cut corn off the cob is to put the corn into the center hole of a bundt pan and then cut it. This way, the corn won't slip around, and all of the corn will fall into the pan.

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