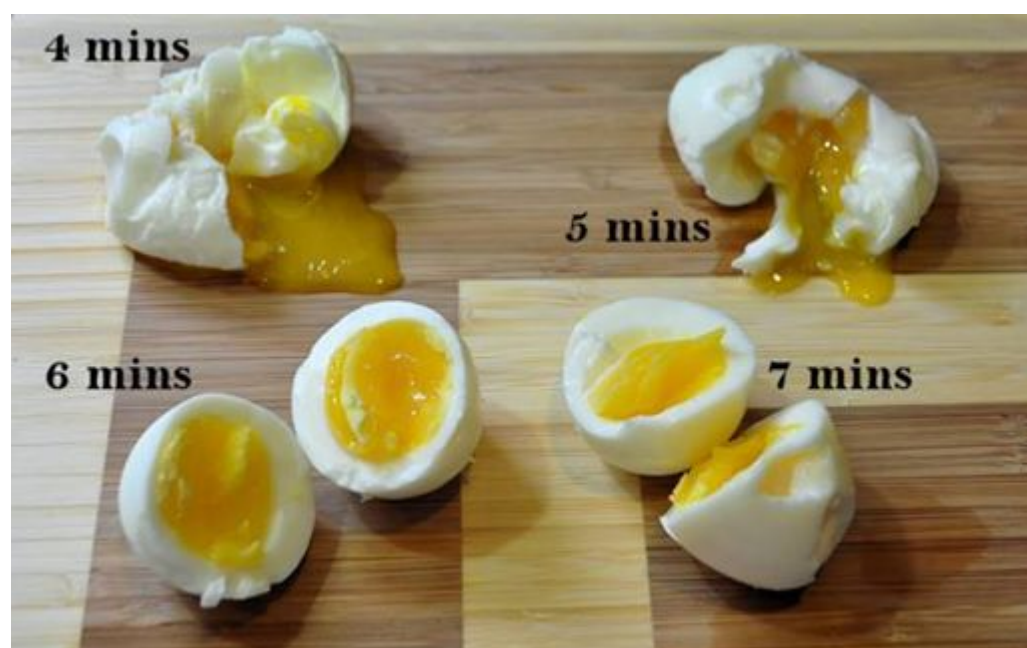


# Kitchen Hacks You Should Know!

## 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.



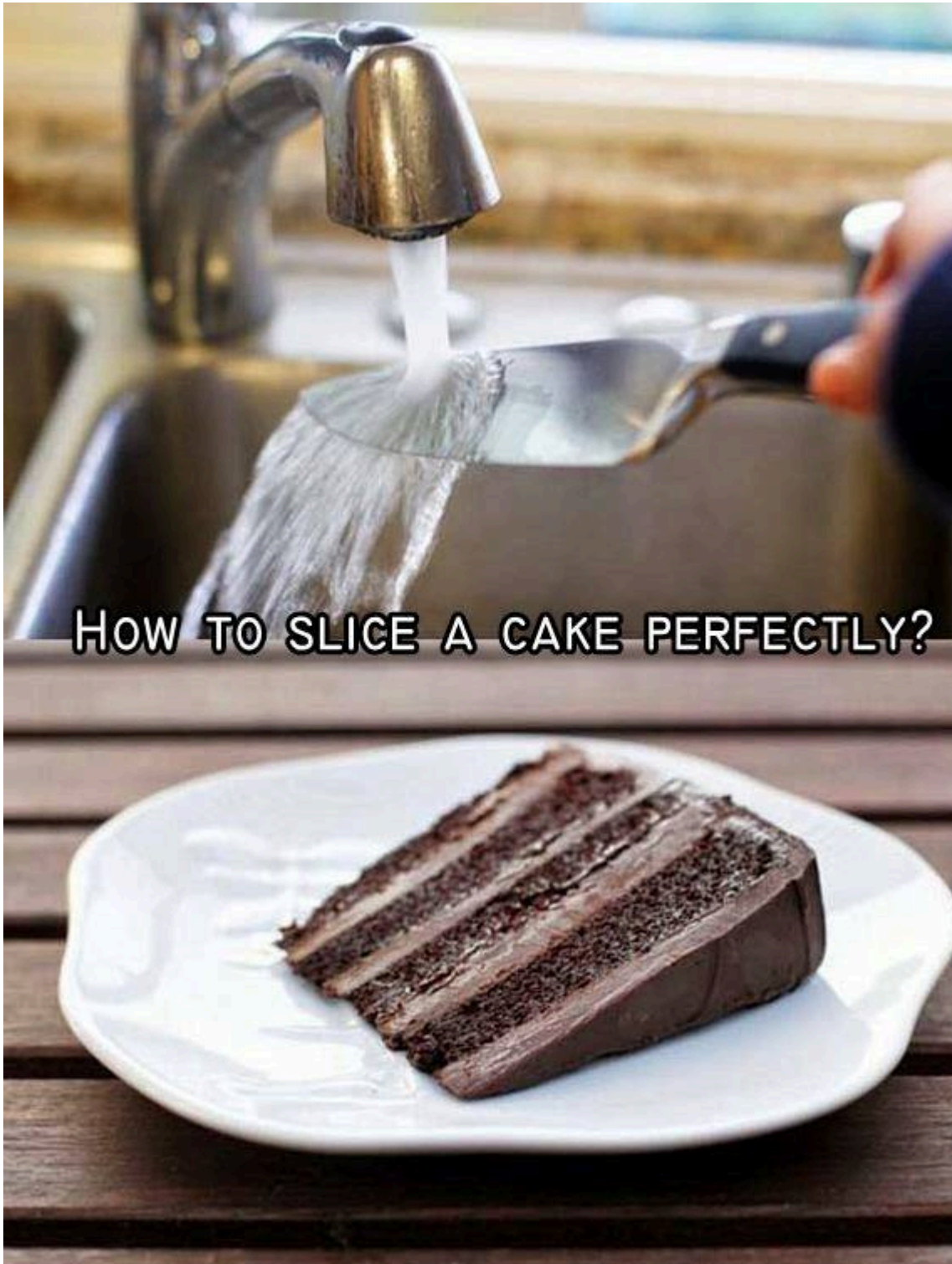
### 3. The Finger Test to Check the Doneness of Meat.



[cooking.allarts.com.ua](http://cooking.allarts.com.ua)

#### 4. A perfect slice:

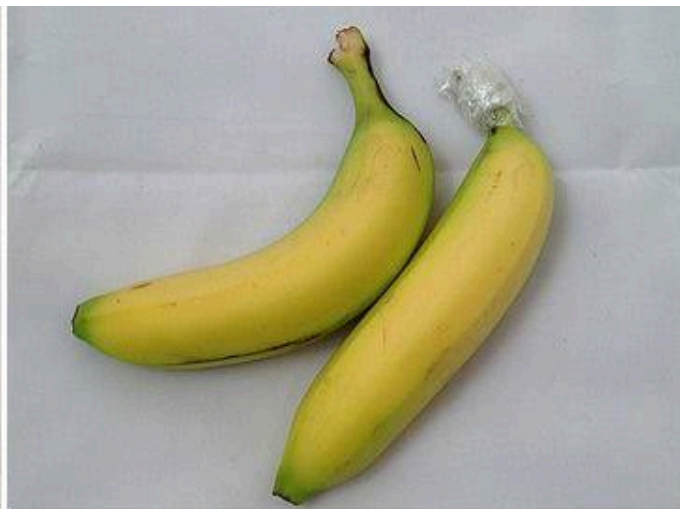
Before you end up with a plate full of big cake crumbs, run a knife under hot water before cutting into the cake.



## HOW TO SLICE A CAKE PERFECTLY?

### 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



## HOW TO KEEP BANANA FRESH LONGER?



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



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

TIP #50:  
WORKING WITH DOUGH

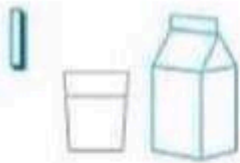
When working with dough, don't flour your hands; coat them with olive oil to prevent sticking.



PICTURETHERECIPE.COM

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

# 10 Healthy Bedtime Snacks



1 A warm glass of milk  
(plain milk - not sweetened!)



2 Plain oatmeal with banana



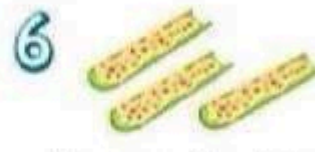
3 Apple slices with almond butter



4 Whole grain crackers  
with turkey and cheese



5 A banana with peanut butter



6 Hummus with celery  
and red pepper strips



7 Black beans with shredded  
cheese and avocado



8 Whole grain toast with peanut  
butter or a slice of cheese



9 Whole grain toast  
with a hard-boiled egg



10 An orange and  
some cashews



## 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

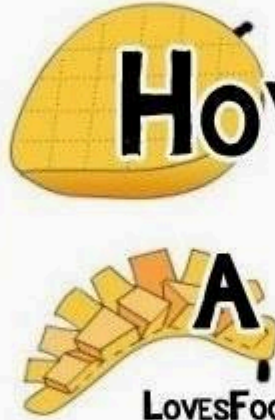
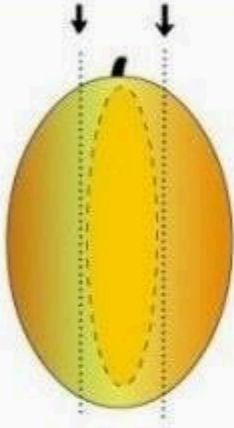
Methods:

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**



# How to CUT A MANGO!

LOVESFOODANDART.COM

SEEDSNOW.COM



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.



**Put a small amount of water in a glass when you microwave your pizza to keep the crust from getting chewy**

**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?

# EGG FRESHNESS REFERENCE CHART

<b>1</b>	<b>FRESH EGG</b> Less than a week old	<i>fresh from the hen's behind!</i>
<b>2</b>	<b>GOOD EGG</b> About 10 days old	<i>Average supermarket quality</i>
<b>3</b>	<b>FAIR EGG</b> Three weeks old	<i>Best for hard-boiling because they're easiest to peel!</i>
<b>4</b>	<b>BAD EGG</b> A month old or older	<i>Don't eat it!</i>

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!



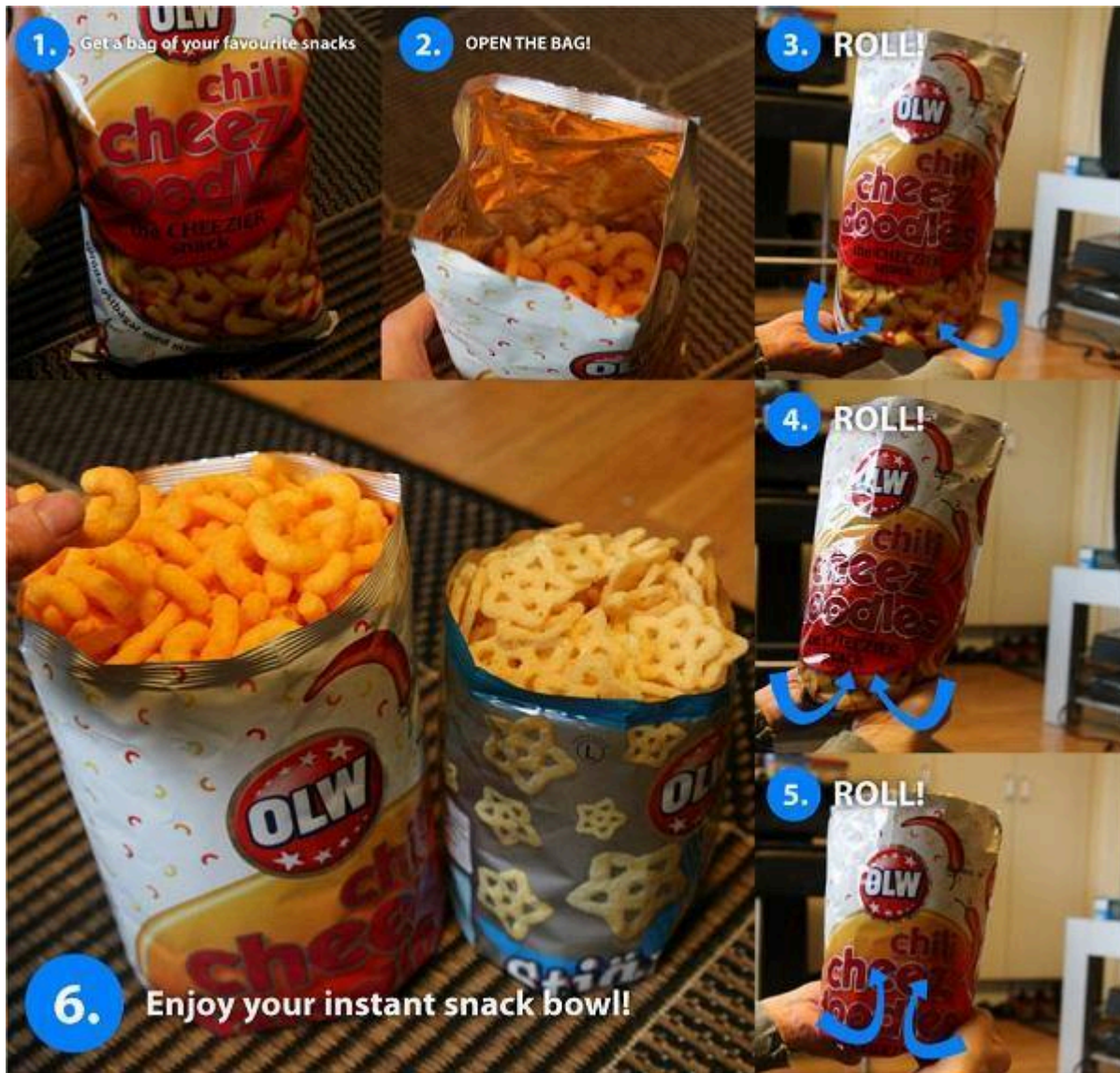
**17. How to cook vegetables correctly.**



# VEGGIE COOKING Cheat sheet

VEGETABLE	BOILED	STEAMED	MICROWAVE
 Asparagus	Not recommended	8-10 min	2-4 min
 Beetroot	30-60 min	40-60 min	9-12 min
 Bok choy	Stalks for 3 - 4 min Leaves for 1 - 1 ½ min	Stalks for 6 min Leaves for 2 - 3 min	2-4 min
 Brussels sprouts	Bring to boil and simmer for 5-7 min	8-10 min	4-6 min
 Broccoli (cut into florets)	4-6 min	5-6 min	2-3 min
 Cabbage (shredded)	5-10 min	5-8 min	5-6 min
 Cauliflower	4-6 min	3-5 min	2-3 min
 Carrots (sliced)	5-10 min	4-5 min	4-5 min
 Corn on the cob	5-8 min	4-7 min	1 ½ - 2 min
 Eggplant (sliced)	Not recommended	5-6 min	2-4 min
 Beans	6-8 min	5-8 min	3-4 min
 Mushrooms	Not recommended	4-5 min	2-3 min
 Peas	8-12 min	4-5 min	2-3 min
 Capsicum	Not recommended	2-4 min	2-3 min
 Potatoes (cut)	15-20 min	10-12 min	6-8 min
 Spinach	2-5 min	5-6 min	1-2 min
 Zucchini	3-5 min	4-6 min	2-3 min

18. Another trick to impress anyone.



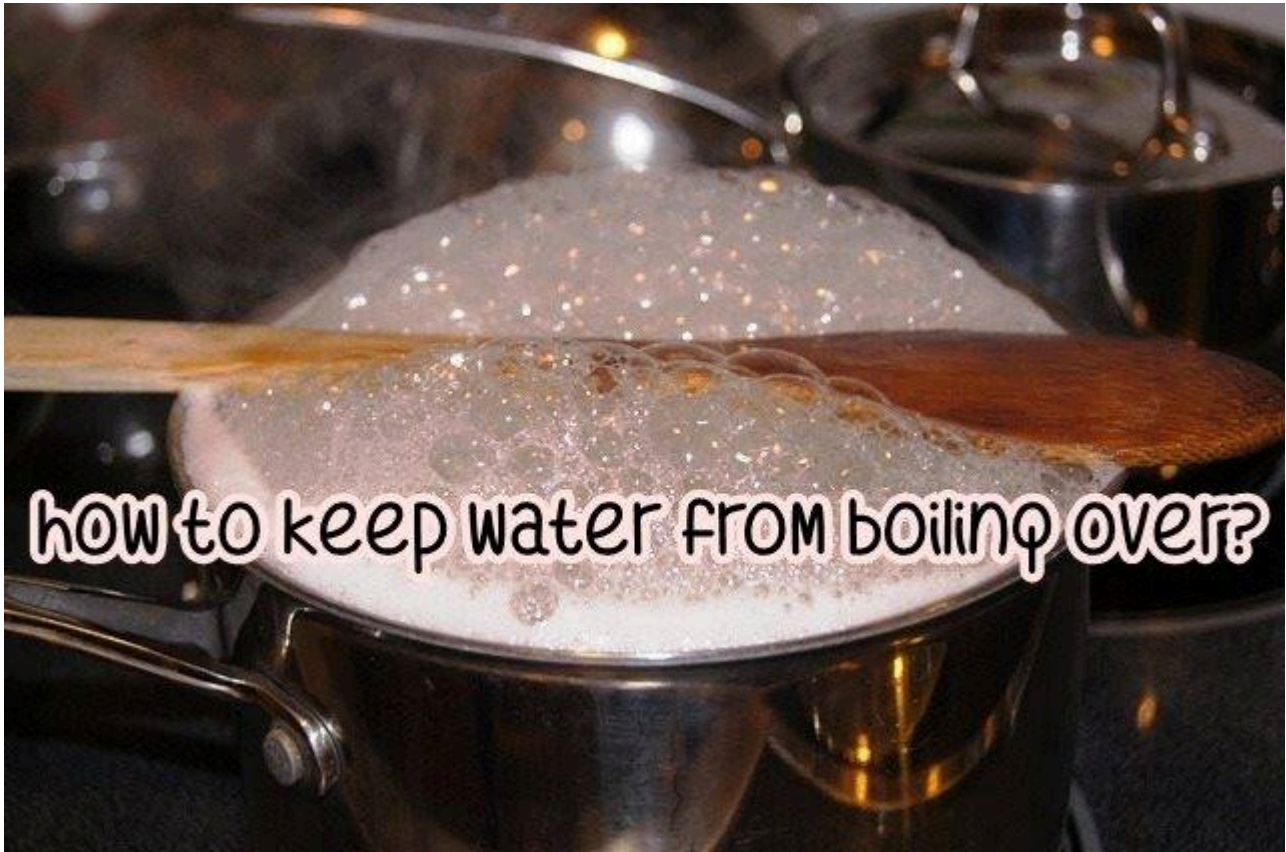
19. Don't Have Any Eggs?  
Replace It With These In Baking Cakes!



## 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?

# LEVEL-UP



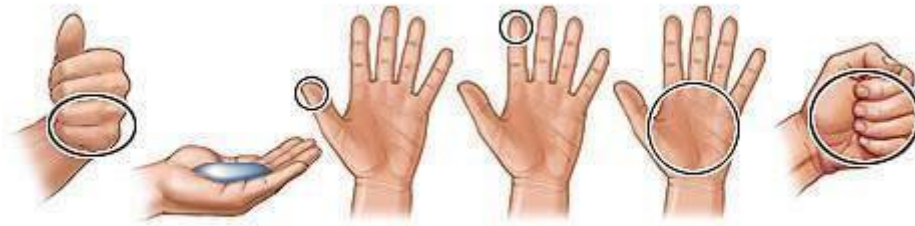
**TWO BOWLS. ONE MICROWAVE.**

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!



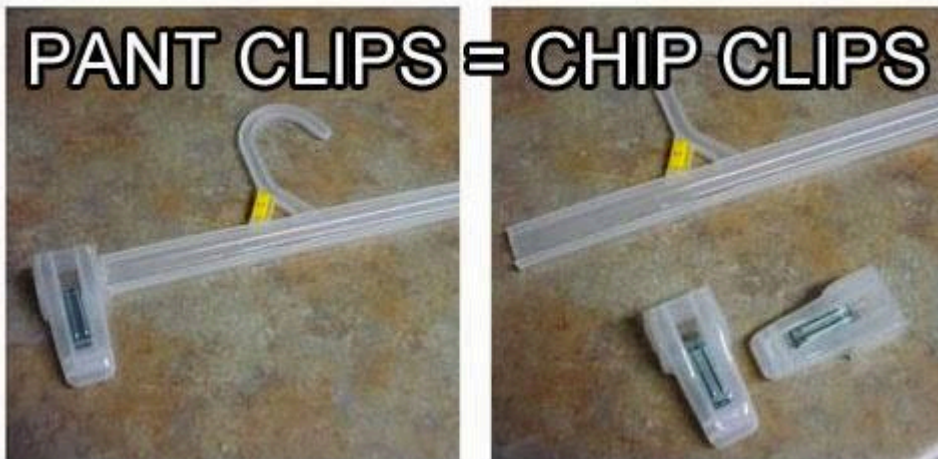
24. How to measure ingredients with your hand?



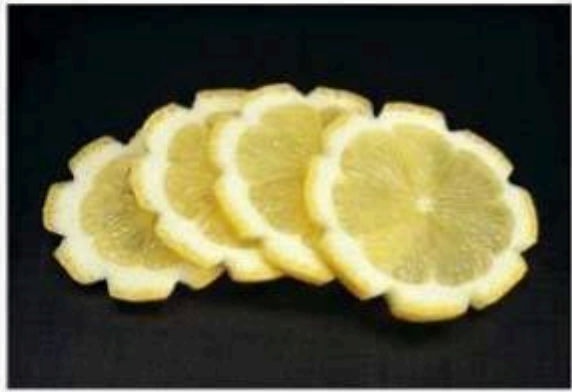
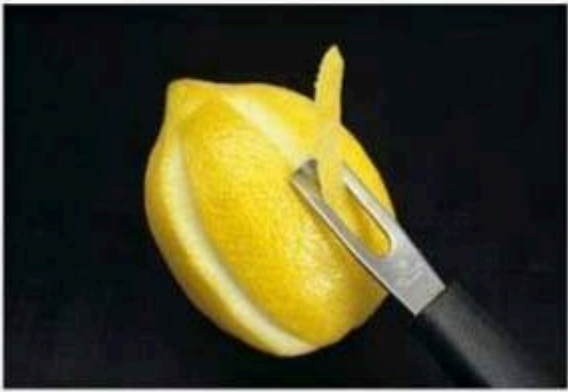
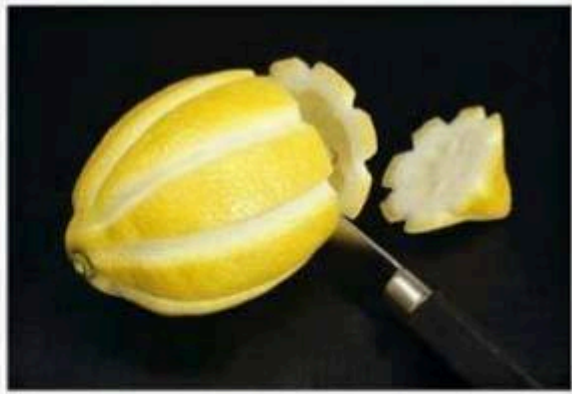
½ cup	1 oz	1 Tbsp	1 tsp	3 oz	1 cup
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© Healthwise, Incorporated

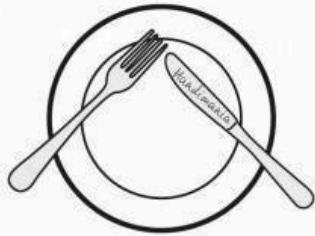
25. Reuse the hanger, pant clips become chip clips.



26. How to peel lemons in style.



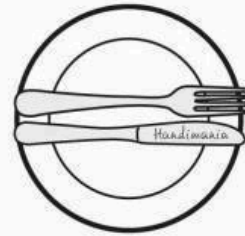
27. Table manners you should know.



Pause



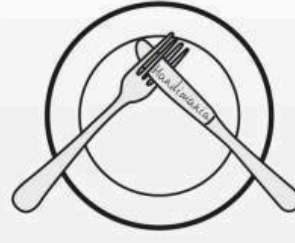
Ready for a second plate



Excellent



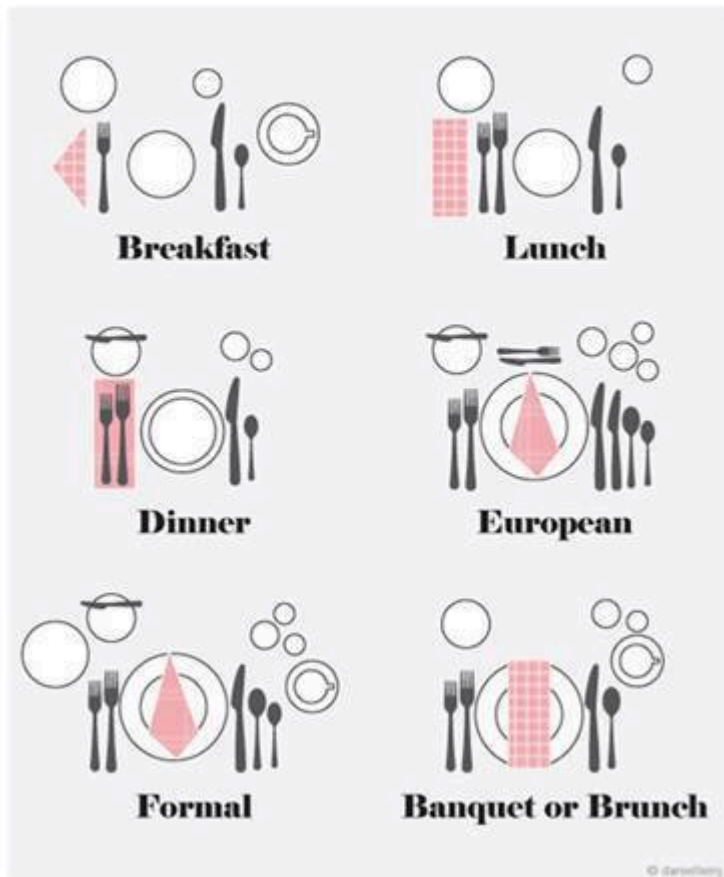
Finished



Don't like

28. How to set a table?

## THE PROPER WAY TO SET A TABLE



29. Use a clothes pin to make chopsticks foolproof.



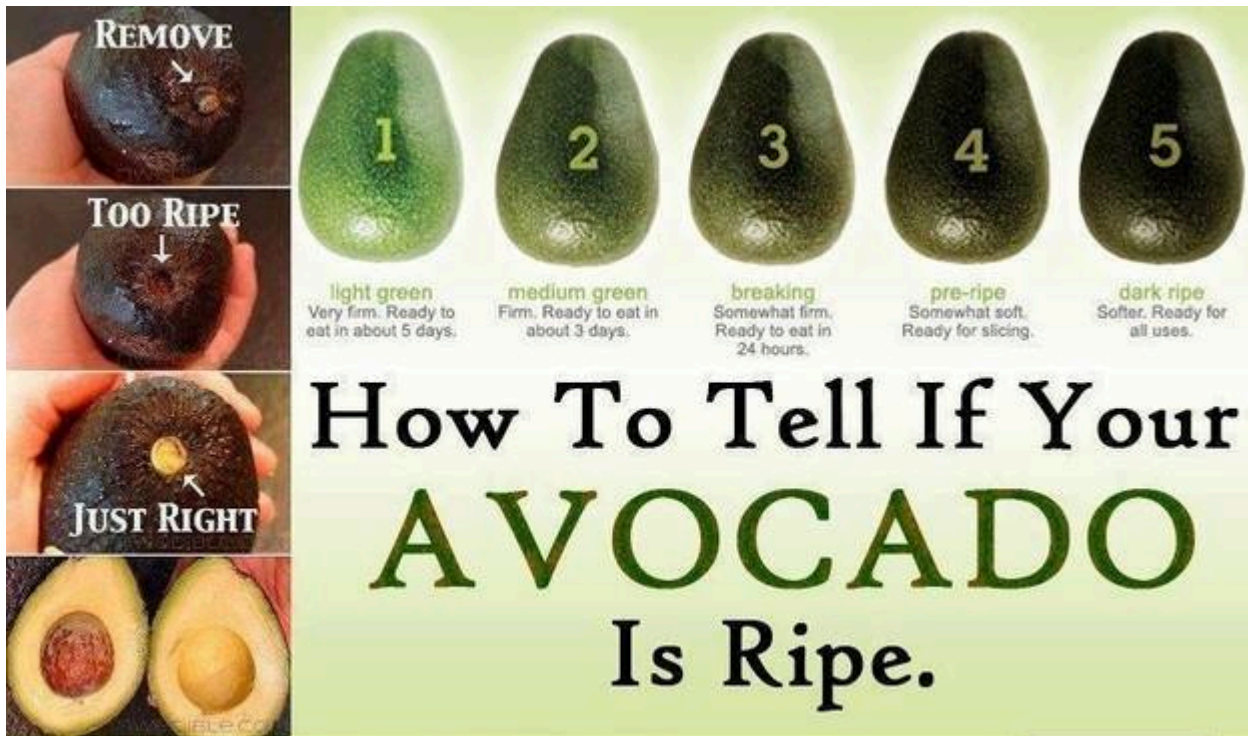
30. How to cook pasta quickly?



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*

- APPLES
- BEANS
- BERRIES
- BROCCOLI
- CARROTS
- CELERY
- CHERRIES
- EGGPLANT
- GRAPES
- JALAPENOS
- LEAFY GREENS
- ZUCCHINI

*Room Temp*

- AVOCADOS
- APRICOTS
- BANANAS
- CITRUS
- GARLIC
- KIWI
- MELONS
- ONIONS
- PEARS
- PEACHES
- PINEAPPLE
- POTATOES

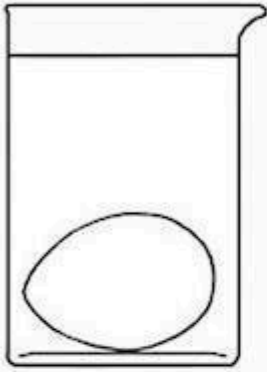
34. You can use it as your checklist of drinks you have yet to try.



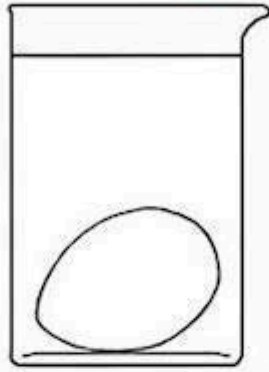
35. How to test the freshness of the eggs.

# TESTING EGG FRESHNESS

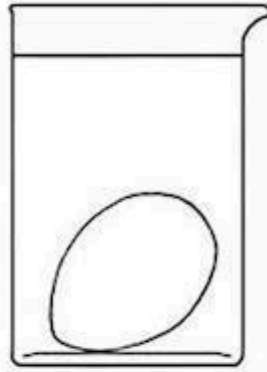
**If it floats, toss it!**



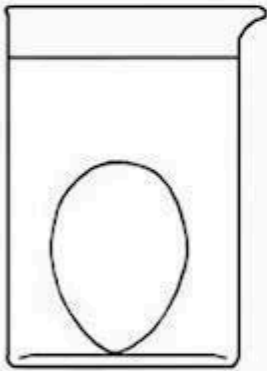
**1-3 days**



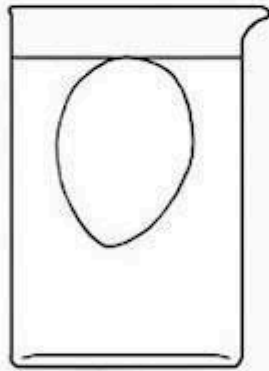
**4-6 days**



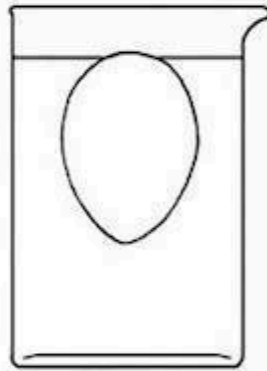
**7-9 days**



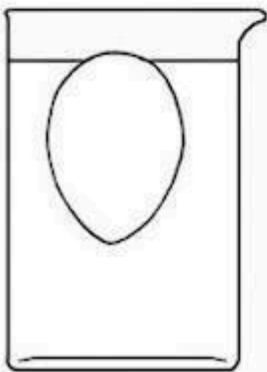
**10-12 days**



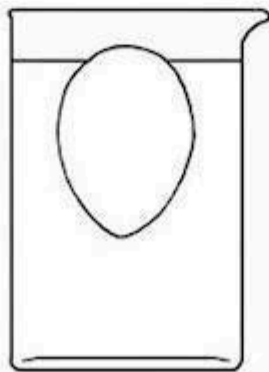
**13-15 days**



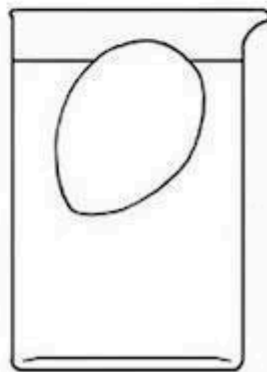
**16-18 days**



**19-21 days**



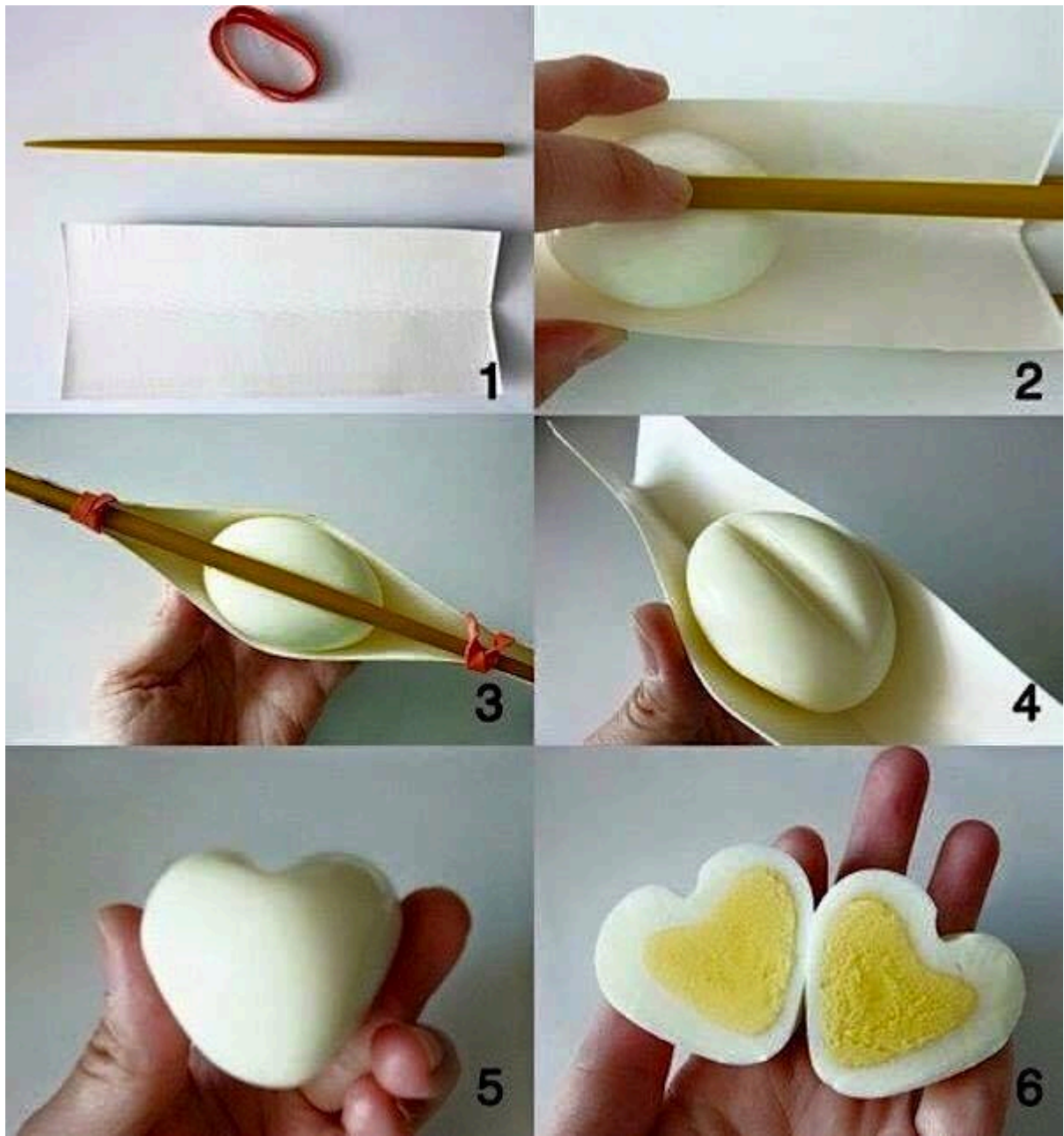
**22-24 days**



**25-26 days**



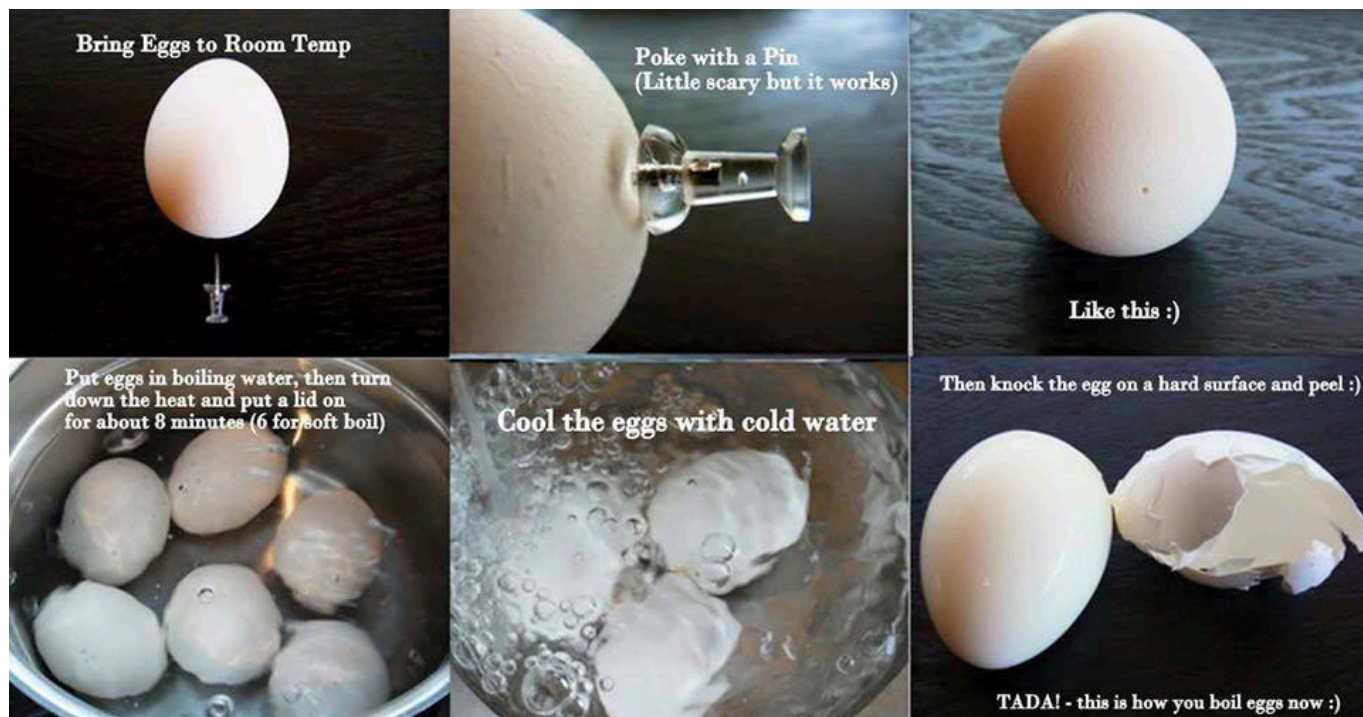
37.



38.

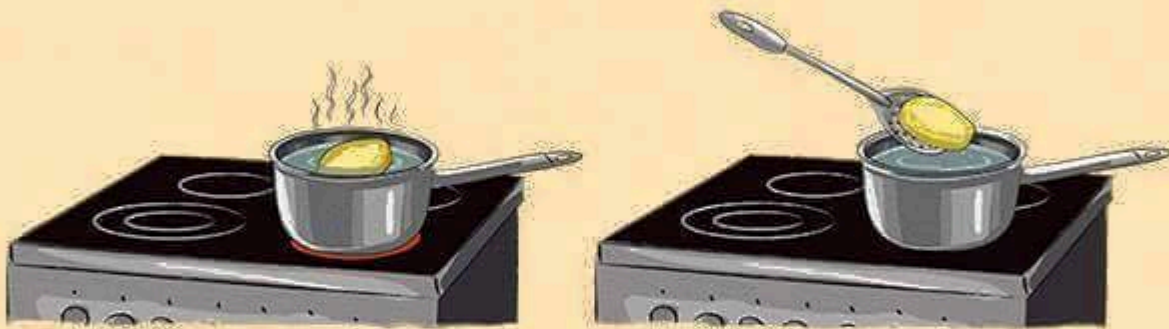


39.



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



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



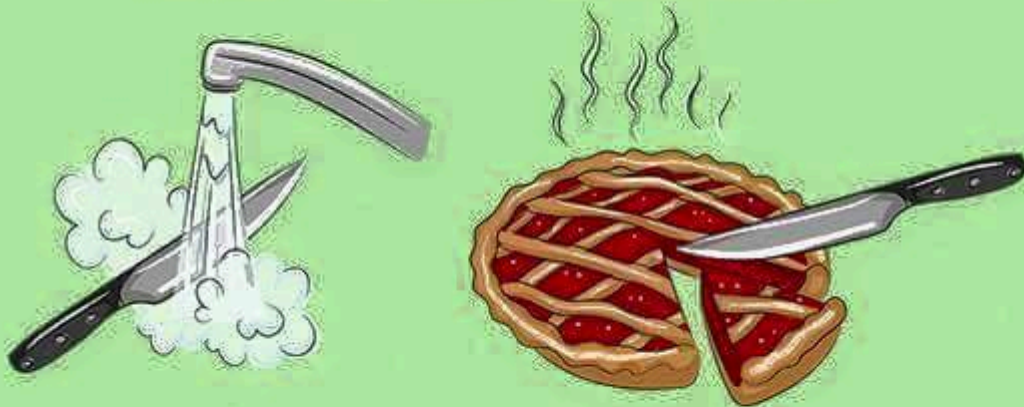
Reheat it in a pan instead of a microwave.

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44.

## HOW TO CUT A HOT PIE



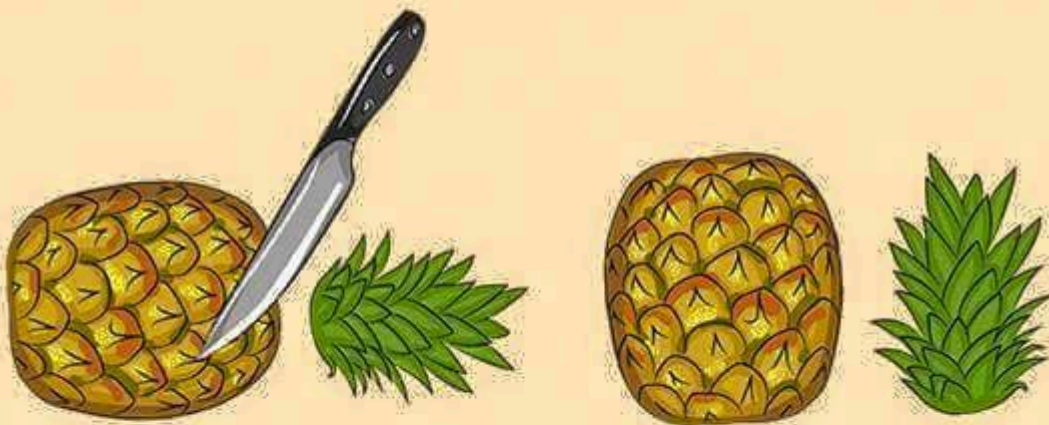
Put a knife under a stream of hot water.

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45.

## HOW TO MAKE A PINEAPPLE RIPEN QUICKLY



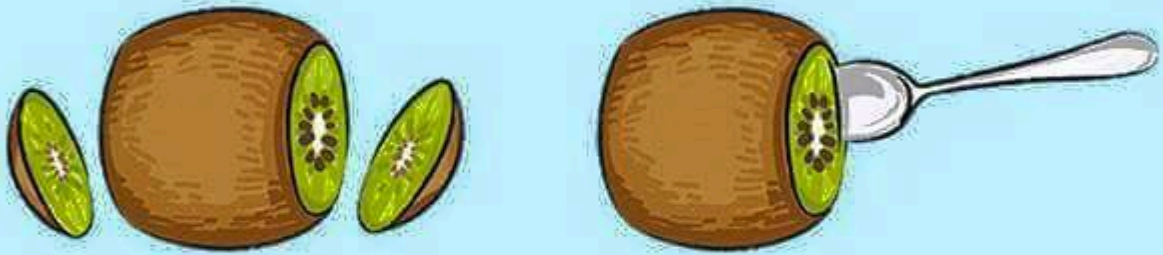
Cut off the stem and crown of the pineapple  
and leave it upside down.

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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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## HOW TO CLEAN A POT



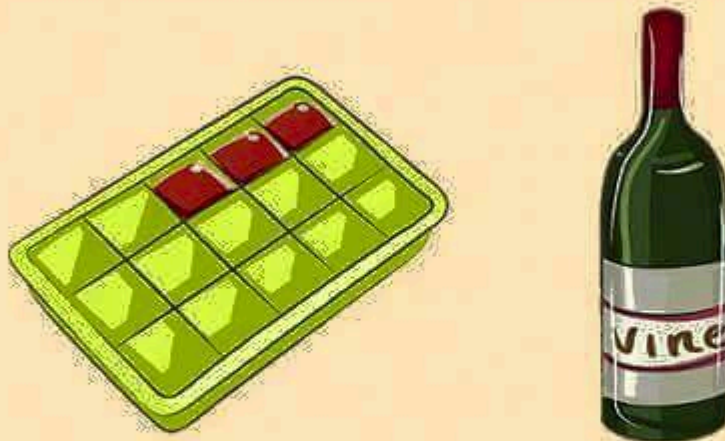
Sprinkle 2-3 tablespoons of baking soda on the bottom, pour some water in, and then bring to the boil.

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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.

# 5 Types of Onions

## Shallot

Subtle flavor, sweet with a little spiciness, great for an egg dish, vinaigrette, garnish.

## White Onion

Crunchiest, high water content, sharpest, large, mostly used in Mexican cooking.

## Red Onion

Mild, best eaten raw, crisp, adds color to guacamole, salsa, pickling, sliced in salads, on burgers, in sandwiches.

## Sweet Onion

Vidalia and walla walla, thick layers, frying, onion rings, baked gratin, French Onion Soup.

## Yellow Onion

Sharp and spicy which mellows when cooked, caramelizes well because of the high sugar content.

*fivelittlechefs.com*

More hacks: <http://www.elitereaders.com/tag/hacks/>  
Sursa: facebook.com

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## 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 kitchn**

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 **Learnist / 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.

Sursa: [diplay.com](http://diplay.com)