



31 Great Kitchen Hacks

www.loavesanddishes.net

Handy Kitchen Tools

1. Save the rubber bands from broccoli or other grocery store items. Use them to wrap around half used bags of items you want to keep fresh. Ex. Half a bag of pecans - roll the top down tight and wrap a rubber band around the entire contents. Keeps the bag closed tightly and it keeps the pecans fresh.
2. When a wine box is completely empty, remove the interior bag and the box flaps from the top of the box and you can use the box as a plastic grocery bag keeper - dispensing the bags from where the wine spout used to be.
3. To remove a piece of broken egg shell from an egg you have just cracked open, use half the egg shell as a scoop to get the piece that is lodged inside the egg - the broken piece of eggshell clings to the scooper shell and can be easily scooped out this way.
4. When using parchment paper, wad the parchment paper up into a ball before spreading on the pan. Then smooth out onto your baking sheet to keep the ends from rolling up.
5. When smashing multiple garlic cloves, use a meat pounder rather than the flat edge of a knife to safely and quickly smash many garlic cloves at once.
6. When making hard boiled eggs - put them back in the egg crate and mark the end that is facing up with a B using an ink pen.
7. A turning spatula makes a great stirring utensil for soups when turned around the other way.
8. A bungee cord stretched and secured across the front of your spice cabinet will keep of the bottles from falling out when you start to dig for the one you want.
9. A small piece of double sided tape on the inside of your cabinet door can be used to separate coffee filters - just dab the bottom of the pile of filters on the tape and only the bottom filter will stick.
10. Want crispy chicken skin - but forget to salt overnight? Simple. Just pat the chicken dry with paper towels, salt the skin and then use a hair dryer set on high while waving it back and forth over the chicken for a couple of minutes (till it looks dry). The chicken will roast just right with perfect crispy skin.
11. Don't have a large kitchen pot for making pasta? You can use a skillet in about half the time. Simple heat $\frac{3}{4}$ fill skillet with water. Add the pasta and allow to boil in the skillet for about 10 minutes. Stir occasionally.



12. Use plastic hair covers/shower caps (plastic disposable ones are about 0.99c for 20) as easy disposable plastic bowl covers.
13. Is it time to freeze corn and you need to make quick work of removing the kernel from the cob? Use a bundt pan to hold the cob and simply cut down - the kernels fall right in the bowl of the bundt pan.
14. Remember that rubber band you saved from the broccoli? Use it to open a tough jar. Wrap it on the jar lid and it gives your hand extra traction to open the jar.

More From Ingredients

15. When baking a chocolate cake, use cocoa powder to dust the inside of your cake pan rather than flour for enhanced chocolate taste (you can use espresso powder instead to add a deep rich flavor to your cake - no worries, it won't taste like coffee).
16. When finished with a BOX of wine (yeah, I know, I'm classy). Poke a hole in the empty bag to drain the remaining contents from the bag. I mean, come on, you paid for it!
17. For a household with only 1 or two people - save loaf bread by freezing 4 slices together in a quart freezer bag. Then just remove what you need for the next day or two from the freezer.
18. Save those last few brownies and cookies that are near stale by smashing them into pieces and freezing them in a quart sized freezer bag - use as toppings for desserts and ice cream.
19. Not sure you have your hamburger meat seasoned properly? Pinch off a small piece (about a tsp or so) and microwave it on high for about 30 secs (until cooked through) to taste - this will give you a good idea.
20. Keep guacamole from turning brown by placing the plastic wrap right down on top of the guacamole (so it touches the dip) and seal around the edges of the bowl tightly.
21. Did you buy a fruit that isn't quite ripe? Put it in a paper bag with a banana for quicker ripening.
22. Is your banana just bending at the stem end when you try to peel it - bruising your fruit? If so, just pinch the bottom end to gently peel it open.
23. Did you forget to put the butter out to come to room temperature for your baking project? Grate it using the large holes of a kitchen grater and then allow it to sit at room temp for about 10 minutes.



24. Save fresh herbs by chopping and placing in an ice cube tray - using just enough water to barely cover the herbs.
25. Extend the life of nuts (Pecans, walnuts, peanuts, etc - doesn't work on husbands) - by keeping in the freezer.
26. Keep coffee fresh by keeping in the freezer.

Care for Kitchen Items

27. A little splash of white vinegar on a wooden cutting board stain for things like pomegranates or cherries will usually remove the stain right away when allowed to soak for a few minutes.
28. Care for your wooden spoons and other wooden kitchen utensils by occasionally treating them to a mineral oil bath. Pour food-grade mineral oil into a 9x13 pan to 1/8th inch depth, lay the clean utensils in the pan for at least 15 minutes, then flip and let soak on the other side for 15 minutes. Remove and wipe away the excess oil. Let dry for 24 hours. Don't forget to keep your cutting boards in good shape with food-grade mineral oil as well.
29. Are sticky foods like dried fruits or garlic sticking to your knife? Give the knife a spritz with non-stick cooking spray before you chop OR oil with a tiny bit of olive oil before you start and these items will stick to your knife less.
30. Microwave gunky? Put a cup of water in the microwave and heat on high for 5-10 minutes. Keep the door closed when it is done for another 5-10 minutes. Carefully remove the water from the microwave and gently pour down the sink. Easily wipe the inside of the microwave clean - any thing clinging to the inside will be wet and ready to wipe up. For particularly difficult stains, repeat.
31. Remember that rubber band from the broccoli? Use it as an impromptu child safety door keeper. Stretch it between two of your kitchen cabinet door handles to keep little toddlers safe when visiting your non-childproofed home.