

21 great tips for cooks

Here are 21 good tips to make things easier in preparing food, kitchen appliances and organizing a cooking space ... Please consult!

For many of us, the kitchen is like a hellish place, oil and grease splashing, oil and grease frying pans that cannot be washed, and cutting onions cannot be inevitable tearing . However, if we know some useful tips in the kitchen, we can solve these problems more easily, helping to stay in the kitchen is no longer the same as in Hell, making daily cooking becomes a pleasure for you.

On the **Bright Side** page, reveal 21 good tips to make things easier in preparing food, kitchen appliances and organizing a cooking space . Please consult!

Cooking

1. How to remove seeds and intestines from vegetables quickly



© boilbroil

To be able to quickly remove intestines from squash, use ice cream scoop. Sharp edges of scoop ice cream will easily help us to remove guts and vegetable seeds easily. Besides, we can also use it to shave thin vegetables to make a thinly sliced ??salad.

2. How to remove excess fat from cooked food



© naplesillustrated

If a dish that you have cooked contains more excess fat, you can easily remove excess fat by using a few ice cubes and paper towels. Wrap some ice cubes into a tissue and apply it to the surface of the food. The stones will act as a magnet, sucking up the fat around the food soaked in paper towels.

3. Use glass wrap like a professional chef



© blogspot

Want to stretch the film and wrap the food tightly and not wrinkled? Keep it in the refrigerator, just like professional cooks do. The cold wrap film works better, adheres and doesn't tear. To keep fresh vegetables long, wrap them in newspaper before putting them in the refrigerator.

4. How to peel citrus fruits more easily



© forwallpaper

How to peel the orange and tangerine fruit to look the best? If you don't want to use your fingernail to press deep into the medium, hard, hard shell, put them in the microwave for about 20 seconds, which will be much easier to remove the shell.

5. How to boil eggs to make it easier to peel boiled eggs



© Tesco

While boiling the eggs add soda or vinegar to the egg boiled water. These substances will penetrate into the egg shell and help us peel easier.

6. How to squeeze more water from citrus fruits



© liberty

To squeeze the last drops out of an orange, lemon, first cool the fruit in the refrigerator, and then put them in the microwave for about 15-20 seconds. It's easy, isn't it?

7. How to make soft cheese easier



© health?

Leave in the refrigerator for about half an hour before the small cells help the cheese to harden and not stick to the knife. You can easily smooth the cheese and sprinkle it on the dish.

8. How to cut onions without tearing



© jjrecepty

Leave onions in the freezer for about 30 minutes before cutting, this is only suitable for cutting onions for cooking; not suitable for cutting salads. For mannequins or salads, this secret is counterproductive because it loses the brittle inherent behavior.

9. How to boil pasta properly



© melissaloveoffood

If you don't want boiling water to boil pasta, put a wooden spoon or stirring rod on top of the pot to help prevent foam from flowing into the pot.

10. How to bake a whole chicken



© kalaeva

When grilling an entire chicken (*or a bird*), turn the chicken downside down when spinning. This way of baking will help the meat ripen evenly and more thoroughly because this is the most meaty part.

11. Use stencils instead of cupcakes



© barefeetinthekitchen

If there is no special mold used to make cupcakes, use replacement stencils. This method makes you more creative in making non-standard cupcakes, which will look much better.

12. Heat the grill properly



© ilcento

When heating pizza or other baked goods in the microwave, put a glass of water beside it. The steam will help keep the cake from becoming too dry and keep the crust crispy.

13. The perfect way to fry eggs



© gracelaced.com

Put some water in and then put the pan on top of the fireplace, you get a perfect fried egg with delicious liquid yolk.

Protect food

1. How to keep the herbs fresh



© brusselsfoodfriends

First, clean them and put them in the ice maker, then put them in the freezer to freeze them; By doing so you still retain the vitamin content in them. When the herbs have withered and turned yellow, you can also mix some olive oil and freeze it for preservation.

2. How to preserve shelled nuts



© poleznaygazeta

Put shelled nuts into the refrigerator to keep their nutrients, flavor and aroma intact. Remember to seal them in a sealed container before putting them in the freezer. Nuts must be unprocessed raw grains. Nuts stored in this manner will not taste bitter like shelled nuts stored at room temperature for a period of time.

Clean

1. Clean cast iron pan



© smud

To prevent cast iron pans from rusting over time, do not wash it with regular dishwashing liquid but use replacement salt. Use a clean paper towel to rub salt on the pan and rinse it off with water. This method will help pans remove persistent odors from the spices used while cooking.

2. Eliminate unpleasant odors on hands



© lifehacker

To remove the stubborn odor of garlic or onions, use salt or lemon. Just rub them on the scent of your skin and rinse with water.

3. How to make shiny metal kitchenware



© teapotandkettle

To restore the gloss of stainless steel kitchenware, clean it in a mixture of vinegar and water. For easier cleaning and cleaner items, you can soak them overnight.

4. Use wooden spoon



© vignettedesign

Over time, wooden spoons and *whiskers* (*spatulas*) lose their external beauty and cause unpleasant odors. It seems that the only thing we do is to throw them away. However, if you feel reluctant to part with your favorite kitchenware, we will provide you with a very simple solution. Simply boil wooden spoon in water and dry in the sun. This will eliminate unpleasant odors and bring new shapes to them.

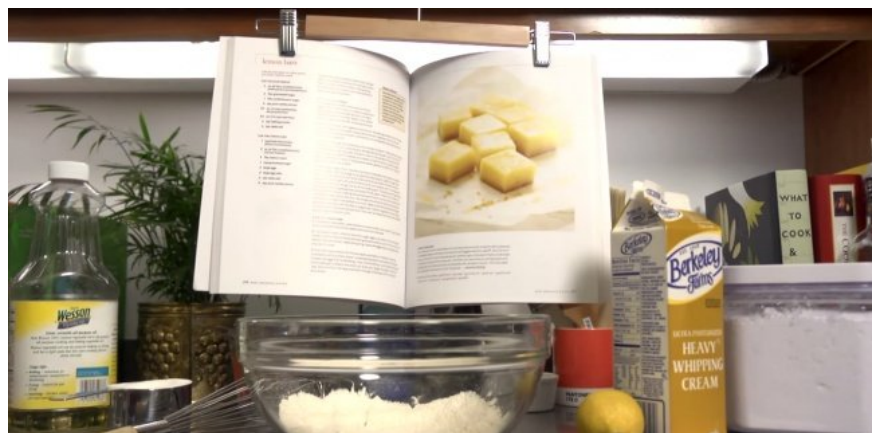
5. How to clean wood cutting board



© LiveInternet

To remove odors and leftovers on wooden boards; Rub them with grain salt and leave for 10-15 minutes. Then wipe with half a lemon and dry. This way helps eliminate unpleasant odors.

7. Keep recipes in a clean and safe location



© youtube

While cooking, we often use manuals or separate notes. It is hard to keep the page, keep away from stains or stain of food stains. To protect the cookbook from this problem, use a clothes clip to keep the page in view and hang it right in the cooking area, making sure it is safe for cooking.

Refer to some more articles:

1. 9 essential tips can save you in emergencies
2. 15 common mistakes people make when using washing machines
3. How to sharpen a standard knife as an expert?

Having fun!

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