

# Microwave tips

You often only use the microwave to heat food, not knowing that the microwave can also help you with other tasks.

You usually only use the microwave when you need to reheat food. But did you know that a microwave can help you cook an entire dinner in under 10 minutes? In addition, you can also use the microwave to disinfect household items, warm beauty care products so that they are easily absorbed into the skin, .



Microwave tips

## **Soften a lemon or orange**

Lemons or oranges when taken from the refrigerator are often hard and difficult to squeeze out and get little juice. To fix this, put the fruits in the microwave for 20 seconds before squeezing.

## **Peel garlic quickly**

Put the garlic bulb in the microwave for 15 seconds, then the garlic peel will peel off like magic. The water in the garlic evaporates and breaks the bond between the garlic and the peel, so it peels off quickly.

## **Peel vegetables faster**

There are some foods that are very difficult to peel like zucchini, squash, etc. To make the job easier, put these foods in the microwave for 2-3 minutes on low power and the peel will be easy. more broken. Care should be taken when removing vegetables from the oven so as not to burn your hands.

## **Cut onions without burning eyes**

To avoid tears when cutting onions. Wash the onions, cut off the ends and microwave them for 30 seconds before slicing.

## **Refreshing old bread**

If you forget the bread from the day before and cause it to lose its delicious taste, wrap the cake in a damp paper towel and microwave it about every 20 seconds. The moisture from the paper will seep into the cake, helping the cake smell delicious again but also not making the cake soft.

## **Melt Chocolate Quickly**

Instead of wasting time in a water bath, you can use the microwave to melt the Chocolate without burning it. Just put the Chocolate in a heat-resistant glass bowl and put it in the microwave, choose the average wave level from 2 to 2.5 minutes.

Note that after the Chocolate melts, you should stir well for the Chocolate to be smoother.

## **Melt butter quickly**

Microwave the butter for about 30 seconds, until melted. Add some salt and minced garlic. Continue heating for about 30 seconds until fragrant. You can spread butter on bread for breakfast.

## **Loosen curdled honey**

Loosen curdled honey by opening the lid of its container and heating it in the microwave over medium heat for about 30 seconds to a minute.

## **Cook an entire dinner in 10 minutes**

Cook an entire dinner in less than 10 minutes. You can use the microwave for any menu that features braised, braised or steamed dishes to help cut the cooking time by 3/4. Also remember to always mix the food so that the heat is evenly distributed and remove the food a minute or two before it is fully cooked.

Some microwave ovens have pre-programmed cooking functions, you should learn and use them instead of using the habit of just setting a timer.

## **Prepare food before processing**

You can use the microwave to pre-cook food before processing, significantly shortening the cooking time. For example, when you need to grill meat or vegetables, put them in the microwave to cook first, then bake them until fragrant and golden.

Depending on the type of food, adjust the pre-cooking time accordingly.

## **Cooking vegetables in the microwave**

Normally, you have to bring the water to a boil and then drop the vegetables into the boiling water. However, almost all vegetables can be steamed in the microwave without water. Put them in layers on a plate, cover and leave on high heat.

For each vegetable, the cooking time will be different, for example, soft vegetables like spinach, mushrooms, white beans take about 30 seconds, other hard and crunchy vegetables like carrots take about 4 minutes. .

### **Making dishes from potatoes**

Microwaves don't bake potatoes until crisp, but can help you make a lot of dishes from this nutritious root in no time. Use a sharp stick or fork to poke all over the potato, then put it in the microwave to heat for 2 minutes, then turn the potato over and let it sit for another 2-3 minutes. If you want to make mashed potatoes, warm the milk in the microwave before mixing with the potatoes.

### **Boil corn and sweet potato super speed**

You don't have to spend a lot of time with boiled corn. Use tissue paper to absorb water and wrap around the corn, then put it in the microwave to cook on high heat for about 3 minutes.

You can apply this method with sweet potatoes, but because the potatoes are firmer, the cooking time will also be longer.

### **Soften beans fast**

Forgot to soak beans to soften before cooking? Don't worry, put the beans in a bowl and microwave, add 3 cups of water for every 1 cup of dry beans.

Microwave for 12 to 15 minutes, cook until boiling. Remove the beans from the oven and let stand for about an hour, the beans will be soft.

### **Heating health care oils**

You can use the microwave to warm up a cup of coffee, so why not use it to heat up a can of anti-headache oil and can help the oil work quickly.

You should note that this method cannot be applied to boxes with metal cases.

### **Warm up your beauty products so they are easily absorbed**

Use the microwave to make the oil incubate, steam the hair warm for 10-20 seconds, you will see this mixture bring unexpected effects. You can also do the same with skin care products, especially moisturizers.

Remember to mix the cream well and test the temperature with your fingers before applying it to your face.

If the hot wax used for waxing is hardening while you are using it, warm it up in the microwave.

### **Deodorize the sponge**

Sponges are very useful kitchen cleaners, but also very quickly dirty and smelly. But don't rush to throw them away. Soak the sponge in water mixed with white vinegar or lemon juice, then heat it over high heat in the microwave for about 1 minute. This can clean any sponges you've used to clean leftovers or stubborn stains.

### **Disinfect plastic cutting boards**

When using a cutting board to cut cooked food, you need to disinfect it thoroughly. Rinse your cutting board, rub it with a slice of lemon, and then microwave it for a minute.

### **Disinfect wipes**

All kinds of hand towels, dish towels, table wipes, etc. are all very easy to become shelters of bacteria. You should wash them, then squeeze out the water until it is still slightly damp and then put it in the microwave. high temperature heating wave for about 1 minute

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