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Hints used in cooking that you assume everybody knows

Posted by [Marie26 \(My Page\)](#) on Fri, May 20, 05 at 15:38

For me, it's to put a damp dish towel under my cutting board to stop it from moving when I am using it.

Follow-Up Postings:



RE: Hints used in cooking that you assume everybody knows

- Posted by: [LoriJean44 \(My Page\)](#) on Fri, May 20, 05 at 16:00

For me, it's using the edge opposite the sharp edge of the blade when using your knife to scrape chopped/diced/minced bits of food into another container (pot/pan/bowl).

LoriJean



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Lindac \(My Page\)](#) on Fri, May 20, 05 at 16:05

Measuring fats by the displacement method, adding salt to water for hard boiling eggs, refreshing slightly stale rolls in a wet paper bag in the oven, rolling a lemon to get more juice.

Linda C



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Canarybird \(My Page\)](#) on Fri, May 20, 05 at 16:06

Putting a folded teatowel over top of a pot of freshly cooked and drained potatoes then putting the

lid on until you're ready to serve, so they come out fluffy and not soggy.

SharonCb



RE: Hints used in cooking that you assume everybody knows

- Posted by: [lowspark](#) ([My Page](#)) on Fri, May 20, 05 at 16:28

Smashing a clove of garlic by slamming your fist down on the side of the knife on top of the garlic in order to peel it easily.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Ann_T](#) ([My Page](#)) on Fri, May 20, 05 at 16:33

Using unwaxed , unflavoured dental floss to sew up stuffed chicken breasts or other stuffed meats. And also use dental floss to slice cakes into layers and to cut cinnamon buns, etc..

Ann



RE: Hints used in cooking that you assume everybody knows

- Posted by: [skivino](#) ([My Page](#)) on Fri, May 20, 05 at 16:34

always having a glass of wine at hand...



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Tikanas2](#) ([My Page](#)) on Fri, May 20, 05 at 16:40

Ha Ha, Skvino!

Vinegar in egg poaching water, laying a carton of eggs on it's side (closed w/ a rubber band) for 24 hours before hard cooking for perfectly centered deviled eggs.

Tikanas

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Daisyduckworth \(My Page\)](#) on Fri, May 20, 05 at 17:29

Using a pizza cutting wheel to chop small amounts of herbs such as parsley.

Putting some paper towelling into the bottom of a storage container when storing biscuits (cookies) to absorb excess moisture.

Never using butter to grease a cake tin. (It burns, whereas oil doesn't.)

Using bay leaves in canisters and on shelves to deter weevils and cockroaches.

Prevent water or steam from contacting chocolate while melting the chocolate.

Dampening the edges of plastic cling wrap to help it cling to plastic dishes.

Using a hand-held hair-dryer to defrost fridge/freezer.

To prevent icing cracking on cakes when it is cut, add a little sweetened condensed milk to the mixture, reducing the liquid if necessary, or add a pinch of bicarbonate of soda to the mixture. And to stop the icing from spilling over the edges, sift icing sugar over the top of the cake before icing.

Never telling anyone 'what's in it' until AFTER they've tasted it.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [kframe19 \(My Page\)](#) on Fri, May 20, 05 at 17:47

Don't use iodized salt in your cooking. It can completely throw the taste off.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [BeverlyAL \(My Page\)](#) on Fri, May 20, 05 at 17:51

Using newspapers with paper towels on top of them to soak up excess moisture in the refrigerator crisper drawers.

Using Evert bags to keep almost all produce in to preserve it much longer.

Placing garlic cloves in the microwave on high for a few minutes so cloves will slip right out of their skin.

Microwaving lemons and limes for a few seconds makes them juice easier.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Susie_que \(My Page\)](#) on Fri, May 20, 05 at 17:59

I have found if you wrap a thick rubber band around the lids of jars, they open up easily.

Stick your broth in the freezer for 20 minutes and all the fat rises to the surface for easy removal.

Oh and do not use the coloured toothpicks when securing fish or chicken rolls unless you dig the tie dye look.

Cheers!
Susie

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Cattknap \(My Page\)](#) on Fri, May 20, 05 at 19:29

The importance of letting beef and pork roasts rest for 10-15 minutes before slicing.

You can always cook meat perfectly, if you use a digital probe thermometers.

Using the microwave to melt chocolate perfectly.

A squeeze of fresh lemon or lime juice and/or zest will give a deliciously fresh zip to many everyday foods.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Teresa_nc7 \(My Page\)](#) on Fri, May 20, 05 at 21:25

To break up a whole head of garlic, put your hand over it, put your other hand on top of your first hand and lean with all your weight onto the garlic head.

Use a pizza cutter to cut fresh noodles, pasta, dumplings, or squarish yeast rolls.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [wizardnm \(My Page\)](#) on Fri, May 20, 05 at 21:32

I'm thinking..... you know, I read about helpful hints in the mags and stuff all the time and I think of some of my little tricks when I do them. But do you think I can come up with one right now?
NOOOOOOOOOOOOOOO!

Maybe it's the Friday night braindead thing...

Nancy



RE: Hints used in cooking that you assume everybody knows

- Posted by: [compumom \(My Page\)](#) on Fri, May 20, 05 at 22:11

These are terrific! Thanks to Marie for starting this thread. I can only think of a couple right now that haven't been said before.

To keep your house from smelling when you steam cauliflower or broccoli, put a piece of bread on top of the veggies and then cover the pot.

To moisten brown sugar that's too hard, use a fresh piece of bread or a slice of apple and seal up tight. The apple works faster than the bread. When it's used up (stale or shriveled), replace.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Sooz \(My Page\)](#) on Sat, May 21, 05 at 1:29

My favorite hint is my favorite thing to do/have when I'm cooking...

"Garbage" bowl...I love the garbage bowl...it's the big plastic bowl I put on my counter when I cook, and all the excess stuff gets tossed into it like peelings, "ends", and even wrappers etc--all the stuff is in one place (the bowl), ya make one trip to the trash can, and voila !

Smiles,
Sooz



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Canarybird \(My Page\)](#) on Sat, May 21, 05 at 6:34

Another fast way to open a tough jar lid is to put on a pair of rubber gloves, then tackle it. Opens right away with no slipping.

SharonCb

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Pkramer \(My Page\)](#) on Sat, May 21, 05 at 6:58

"Using Evert bags to keep almost all produce in to preserve it much longer."

Ok, what is an Evert bag????

Peppi

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [seagrass \(My Page\)](#) on Sat, May 21, 05 at 7:18

Ditto the garbage bowl, and the wet paper towel to keep a cutting board from sliding around.

I, too, do not know - what is an Evert bag??

I learned to trim green beans using a large knife - take a handful of beans, put them on a cutting board and push them with the flat side of the knife until the tips all line up, hold onto the beans and trim the tips off. Then do the same on the other end. They won't all be the same length, but they look good trimmed this way...

Am I explaining this well? Anyway, it's much faster than snapping the ends off by hand, and I like my beans whole. I blanch pounds of them when they go on sale and stick them in the freezer.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Canarybird \(My Page\)](#) on Sat, May 21, 05 at 7:29

I think I've seen these bags somewhere when I was in Canada but never tried them.

Seagrass I've trimmed the ends of green beans like that when I've had a lot to do at once. Otherwise I do them one by one with the paring knife over the sink. Never snap them as I always break off too much.

SharonCb

Here is a link that might be useful: [Evert Bags](#)

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Dragonfly2 \(My Page\)](#) on Sat, May 21, 05 at 7:33

When you boil fresh corn on the cob add sugar to the water not salt.

I wrap a folded paper towel around my EVOO bottle and secure it with a rubber band to catch any drips.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [weed30 \(My Page\)](#) on Sat, May 21, 05 at 7:37

Store cottage cheese and sour cream upside down after opening. They'll stay fresh way past the expiration date.

Seagrass, that's exactly how I trim my beans :)



RE: Hints used in cooking that you assume everybody knows

- Posted by: [BeverlyAL \(My Page\)](#) on Sat, May 21, 05 at 8:33

Evert bags do everything the advertisements say they do. I can't go to the grocery every day or two so I need to keep my produce fresh for quiet some time and these bags really do the trick. I can't get them here and have to order them, but I wouldn't be without them. They are also reusable several times over.

Story Behind The Bags

"Scientists involved in Antarctic exploration were searching for ways to prolong the freshness of produce. During their research, they found a region in Japan where for thousands of years farmers have been storing produce in mountain caves with amazing results.

The caves were dark, consistently cool, and dry. But it was discovered that the key to the remarkable preserving properties of the caves was a clay called "oya", and the cave mountain was made of it. The oya absorbed the ethylene gas that produce gives off as it matures. Evert-Fresh bags combine ancient knowledge thousands of years old with space age technology for preserving produce. All that, in a simple, green bag.

The active ingredient in Evert Fresh bags is recommended by the United States Department of Agriculture in its Handbook #668 to counteract the negative effects of ethylene gas on fresh fruits and vegetables."

Above is quoted from reusablebags.com

Here is a link that might be useful: [Evert Bags](#)



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Shaun \(My Page\)](#) on Sat, May 21, 05 at 9:09

I have nothing to add,
I just wanted to be included
in this thread.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Teresa_nc7 \(My Page\)](#) on Sat, May 21, 05 at 9:43

My favorite way to open a stubborn jar is to take hold of the jar securely, turn it upside down, and give the lid one good centered whack on the countertop. Works every time.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [san_ \(My Page\)](#) on Sat, May 21, 05 at 9:47

great thread, marie! and thanx for the link, beverly. i just may have to check them out!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [HanArt \(My Page\)](#) on Sat, May 21, 05 at 10:07

Beverly, thanks for the info on Evert bags! Dow used to make a perforated veggie bag (Ziploc) that worked great.

Have always used scissors to cut green beans.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [solsthumper \(My Page\)](#) on Sat, May 21, 05 at 10:12

Using silicone pot holders under cutting boards to keep from shifting, also use it as jar opener.

Covering my food processor bowl with plastic wrap before using, to avoid cleaning up the lid.

Also, use fishing line to torte my cakes as well as other baked goods. I've had several rolls of the

stuff for as long as I can remember; each roll is about 500 yards in length, which will probably outlast me.

I love using my stainless steel Bench Scrapers for icing cakes; cutting and dividing dough; scraping up sticky messes off my work surface; as well as for picking up just about anything from my cutting board, such as chopped garlic, parsley, onions, etc.

Sol



RE: Hints used in cooking that you assume everybody knows

- Posted by: [woodie2 \(My Page\)](#) on Sat, May 21, 05 at 10:20

Great thread Marie!

I use practically all of the hints above (especially Skivino's), can't think of any to add, I'm sure I will after somebody else posts it before me, LOL.

I just want to say that my cutting board never moves, I don't need a towel under it to keep it stationary. Its pretty big and heavy and it just doesn't move. It seems like I'm the only one with a board that doesn't move :-)



RE: Hints used in cooking that you assume everybody knows

- Posted by: [granjan \(My Page\)](#) on Sat, May 21, 05 at 12:07

Basil- Rinse well with cool water, recut stems and store in a glass of water on counter/window sill. Lasts for 1-2 weeks! And stems root so you can plant it as well.

Save your squeezed lemon halves and cut again. At cleanup sprinle something copper with kosher salt and use the lemon quarters to scout/polish the copper.

Baking soda is the best cleaner for your stainless sink and gets rid of stains on Le Cruset or other enamel ware.

Pour boiling water on berry stains before washing.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [barbara52 \(My Page\)](#) on Sat, May 21, 05 at 14:19

Great tips!

Canarybird's tea towel trick works for rice, as well as potatoes.

My contribution:

To avoid tears while cutting onions, place a cutting board on the UNLIT front burner of your gas stove. Turn ON the burner directly behind your cutting board, and slice away. The gas fumes will carry the tear-inducing vapors away. This works !



RE: Hints used in cooking that you assume everybody knows

- Posted by: [BarnMom](#) ([My Page](#)) on Sat, May 21, 05 at 15:34

I love this thread!

I open new jar lids easily by firmly and with the lid squarely flat to the surface, bang the lid against a cutting board or vinyl floor. Once does it generally. I wouldn't do this on tile or other really hard surface. The lid will come off easily.

I pour a bit of water from my cold tea kettle into a pot that is threatening to boil over. The tea kettle is always handy and is rarely full of hot water while I'm cooking something that needs to boil.

I use parchment paper on cookie sheets when making cookies. They never stick and clean-up is a breeze.

I snap the woody ends off of asparagus by hand. They will naturally break where the woody part ends.

Stainless steel will remove garlic, onion, fish, and other odors from your hands. Make sure it's stainless. I use a pot lid and get both it and my hands wet and rub my hands all over the stainless. Voila! Stink-free!

Bay leaves in flour, etc, will keep the bugs out.

Always keep a dog handy for quick clean-up of spills and dropped food bits.

BarnMom



RE: Hints used in cooking that you assume everybody knows

- Posted by: [san_](#) ([My Page](#)) on Sat, May 21, 05 at 15:40

ah--MORE very handy hints--terrific! but the best so far has to be barn mom's last one. absolutely perfect!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Daisyduckworth \(My Page\)](#) on Sat, May 21, 05 at 18:30

It's amazing the little things you do without realising that you do them! Just last night, I noticed my little bowl of vinegar on the kitchen bench needed topping up, and I thought of this thread.

That little bowl of vinegar has lasted a long, long, long time. Not only does it help to absorb cooking smells in the kitchen, but it has cost me virtually nothing as an air freshener. I simply add cooled boiled water from the electric jug to it now and then, and it becomes vinegar again when the quantity of vinegar in the bowl gets a bit low-tide. And if I'm feeling too lazy to get out the vinegar bottle, I just dip a cloth into it for wiping over the stainless steel sink to give it a shine, or wipe it over the sealing rubbers of the fridge and freezer to get rid of mould. And it just keeps on going.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [HanArt \(My Page\)](#) on Sat, May 21, 05 at 19:54

Sol, thanks for the plastic wrap tip! I'll be trying it next time I use the processor.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [DLynn \(My Page\)](#) on Sat, May 21, 05 at 22:40

I look totally ridiculous doing this, but my eyes are extremely sensitive to onions. So when I absolutely can't have any tears while cutting (have make-up on and want to look nice later) I wear swimming goggles while chopping. It's the only thing I've found that works for me.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [woodie2 \(My Page\)](#) on Sat, May 21, 05 at 22:56

Daisy, thanks for the vinegar tip. I cook fish and I hope that will help my sensitive nose.

Also, Sol, thanks for the food processor tip! Great idea. Never would have thought of it.

I use a tea towel over my Kitchenaid mixer when I'm mixing up something that will be messy.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [jgarner53 \(My Page\)](#) on Mon, May 23, 05 at 12:13

Put a little bit of water in your skillet after cooking, and put it back on the stove to make cleaning easier. It's the same as deglazing the pan to make a pan sauce. The hot water helps to dissolve the little bits that are crusted to the pan.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [sheshebop \(My Page\)](#) on Mon, May 23, 05 at 12:26

I guess I take my tips for granted. I couldn't think of any, but use many of them listed here. Maybe, always taste a new recipe before serving it. Years of experience as a cook may tell you that it needs something else. Also, go by your gut feeling. Sometimes recipes are posted wrong, and if it doesn't look right, question it or you may have a huge batch of something down the drain.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [annie1992 \(My Page\)](#) on Mon, May 23, 05 at 12:31

I always use a paper towel when removing skin from chicken breasts, etc. You can get a good grip and the skin comes right off. Carol (dishesdone) also uses this method and tells me that she won money from some tip contest with this tip. And here I've been telling people for free!!

A paper towel also helps remove the silk from corn on the cob, but the very best thing is a damp terry cloth washcloth.

I also keep a dishtowel over my shoulder when cooking, then toss it into the washer so I always have something for emergency spills, sticky fingers, etc.

Annie



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Greenlady \(My Page\)](#) on Mon, May 23, 05 at 18:16

The easiest way to open a new jar lid is to slip a can opener under the edge and gently pry until it goes "pffff". This breaks the vacuum that is holding the lid down tight, and does not bend the lid. I've been told that banging it on something can cause unseeably tiny glass splinters to get in the food.

Once a jar is opened, wipe off the threads with a paper towel every time you take something out of it, and it will not stick again.

Use kitchen scissors to cut pizza or any other flat bread. It makes a much neater cut than the wheel

type pizza cutter.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [BeverlyAL \(My Page\)](#) on Mon, May 23, 05 at 21:45

I use kitchen scissors for a tremendous amount of things in the kitchen. I use them to open meat/bacon/sausage packages. Sometimes I use them to snip a few pieces of herbs. I use them to cut the fat off of chicken pieces as well as some of the skin. I use them so much that I keep two pair in the kitchen.

I don't make cookies so I don't use silpats. I do use cookie sheets for lots of other things though and when I do I use a sheet of aluminum foil on it to keep from having to wash it after use. I'm sure you can tell I go for the lazy tips.

I find that lemon juice on my hands rids them of garlic odor much better than handling stainless steel.

For many years I wondered why cutting onions didn't make me cry like it did others. Then one day I figure it out. It's because I wear eyeglasses and the fumes can't get to my eyes very well. Buy you a clear glass pair at Wal-Mart. It works!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [woodie2 \(My Page\)](#) on Mon, May 23, 05 at 21:57

Beverly, I wear glasses and just looking at an onion makes me cry! Also, I have found that I am more sensitive to onions year after year. Not eating them, just the cry factor. There isn't an onion that won't make me weep and some of them are just horrible. (Even shallots work on me.)



RE: Hints used in cooking that you assume everybody knows

- Posted by: [JessyFeldm_speakeasy \(My Page\)](#) on Tue, May 24, 05 at 9:10

Annie, I throw a towel over my shoulder too! Left one.

I have an inverted plastic lid (from coffee cans, Pringles) under my pepper and oil containers. Keeps stray pepper grindings from getting all over the place, and keeps the oil drippings contained. DH has one under his espresso holder so he has a non-scratchable surface when he tamps down with major man pressure.

Silpats rock!

 **RE: Hints used in cooking that you assume everybody knows**

- Posted by: [dishesdone](#) ([My Page](#)) on Tue, May 24, 05 at 9:26

Cuisine Magazine used to send you \$25 for any tip they published. They published two tips I sent in. One was for the paper towel and the chicken that Annie mentioned. The other was to use a coffee filter when you strain something instead of cheesecloth. My only claim to fame!

 **RE: Hints used in cooking that you assume everybody knows**

- Posted by: [agnesd](#) ([My Page](#)) on Tue, May 24, 05 at 18:29

If you double a recipe, do not double the spices.


 **RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Daisyduckworth](#) ([My Page](#)) on Tue, May 24, 05 at 21:17

I was up before daylight this morning to make a couple of jars of jam. Don't ask me why!!

Some people have trouble knowing how long to cook jam for. It's easy. After about 10 minutes, start doing the 'jell' test every minute or two. Just put a teaspoon or so of the jam onto a cold plate. If you can push it around and it crinkles slightly, the jam is ready to bottle. Alternatively, dip your finger into the little bit of jam on the plate (the cold plate causes the jam to cool very quickly, so you won't burn yourself - it cools even faster if you refrigerate the testing plate). You can then decide whether the consistency of the stuff on your finger is what you want.

Works every time. And you get to lick the jam off your finger as well!

 **RE: Hints used in cooking that you assume everybody knows**

- Posted by: [woodie2](#) ([My Page](#)) on Tue, May 24, 05 at 21:59

If you find a really good tip on this forum, submit it to a magazine before Dishesdone does.

 **RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Gina_w \(My Page\)](#) on Wed, May 25, 05 at 1:03

Whoever submits one - share the proceeds with the rest of us!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [bunnyman \(My Page\)](#) on Wed, May 25, 05 at 2:27

Instead of banging the jar on the counter why not get a boyfriend?

:)
michael



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Shaun \(My Page\)](#) on Wed, May 25, 05 at 8:42

Okay michael! I'll go ask my hubby!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [dishesdone \(My Page\)](#) on Wed, May 25, 05 at 8:46

LOL, Woodie and Gina! I gave up on making that my livliehood, that was five years ago and they've ignored me ever since!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [wizardnm \(My Page\)](#) on Wed, May 25, 05 at 10:42

Lot's of good tips on this thread.

When forming ground meat patties, make the center of the patty about 1/2 as thick as the outside. You'll have nice even patties after they are cooked, that hold the condiments on better.

I love the flexible cutting boards, they don't take up storage room, no sliding on the counter and you cah bend them to slide ingreientd into the pan or bowl. I sift my dry ingredients on one for baking too. I've cut one in half for smaller jobs....and they can be run though the dishwasher.

Nancy



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Mustangs \(My Page\)](#) on Wed, May 25, 05 at 12:11

Every time I start to post a suggestion, someone has presented it already, what a savvy group.

TIP: To wash quick covers (the things that look like shower caps), I turn them inside out and stretch it over a dinner plate or other appropriately sized dish then put it in the dishwasher with the other dishes.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [dishesdone \(My Page\)](#) on Wed, May 25, 05 at 12:16

We call those things shower caps, too!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Lori316 \(My Page\)](#) on Wed, May 25, 05 at 12:20

"Instead of banging the jar on the counter why not get a boyfriend?"

Michael, you really think this method would work? He would have to be very understanding to let somebody bang a jar on him! ;)



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Claire_de_Luna \(My Page\)](#) on Wed, May 25, 05 at 13:19

Well....surely THIS group knows to never put their prized knives in the dishwasher!

My tip is for cleaning knives: I never let the knife leave my hand until I've washed, dried and put it away after I've used it. I keep a long handled dish brush in my sink just for this purpose, and with this method it's the easiest hand-washing I do!

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [RobinKateB \(My Page\)](#) on Wed, May 25, 05 at 13:30

LOL at Lori;s comment!!

Blanch broccoli and cauliflower when serving them in a salad or with dip. They lose all of that funny bitter taste.

I use wipes instead of sponges when cleaning chicken, meat and egg drips of my counters. Then I just throw away the wipe and there is no cross contamination.

In addition to BarnMom's suggestion of snapping the asparagus by hand if I am going to steam them I snap it a second time. Then I put the ends in first and steam for 3-4 minutes before adding the tips.

When making a quick bread recipe, or cookies, I mix all the wet ingredients in one bowl, add the small quantity dry stuff to the wet and mix until it is incorporated (baking soda/powder, sugar, salt, spices etc). Then I add the flour and mix. That way I only dirty one bowl and everything is well mixed.

Lots of great ideas in this thread!! Now what great idea can I use to remember them when I need to?

-Robin

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [PeaBee4 \(My Page\)](#) on Wed, May 25, 05 at 14:14

When we sold our business, I brought our heavy scotch tape holder home. It sits in the kitchen and is soooo handy for zapping off a piece of tape to hold a box or bag closed. It has saved a lot of accidental spills from half bags of sugar, flour, etc.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Gina_w \(My Page\)](#) on Wed, May 25, 05 at 15:00

Ziplok bags. I use them for everything. PeaBee reminded me - I don't need tape because anything in a package like that gets its contents poured into a Ziplok. Nuts, rice, beans, pastas, half an onion, half a lemon, cheeses (if you're going to use it quickly - I put a paper towel in with the cheese to keep it from sweating/molding), frozen veggies and fruits, etc.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [bubbeskitchen](#) ([My Page](#)) on Wed, May 25, 05 at 15:01

I came out of hibernation for this one!

Lemons: microwave for 10 seconds to maximize juicing

Knives: store upside down in block to prevent dulling

Salmonella prevention:

Keep a bowl of water with a capful of Clorox handy with a kitchen clothe in it at the ready for clean-ups.

Precut string for tying so ball stays clean.

Pre-measure all ingredients, seasonings, oil, rubs etc so as not to handle clean containers, or anything that might get cross-contaminated

Use drug store medical gloves (unpowdered, natch) for prep then when poultry is in pan, and you've cleaned up, just discard

Board slipping: I use a cut-to-size non-skid shelving (eg Contact or Rubbermaid) liner under boards and it opens those tough jars that are hard to grip too. I put it in the dishwasher to keep fresh

Ice cubes: make broth cubes for sauces, left over wine for cooking freezes in small containers too.
Coffee cubes for ice coffee

Love the plastic wrap tip for the food processor, Sol

Another use: if using a non-microplane grater, wrap first in plastic wrap and stuff won't stick

And love the paper towel tip, Carol

PeaBee, I use masking tape for the same jobs, no dispenser though, hum

Great tips everyone!

Bubbe

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [MidCenturyMod](#) ([My Page](#)) on Wed, May 25, 05 at 15:35

New to cooking forum here, and just had to jump in with this one: If a pot is about to boil over, blow on it and it'll go down. Learned from an old roommate.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [compumom \(My Page\)](#) on Wed, May 25, 05 at 16:01

Hi MidCenturyMod, Welcome!



RE: Hints used in cooking that you assume everybody knows but...

- Posted by: [bubbeskitchen \(My Page\)](#) on Wed, May 25, 05 at 16:21

Hi MidCenturyMod!

I've been MIA for a while but take it from me, these are the nicest people you could get to know!

Bubbe (aka Renée)



RE: Hints used in cooking that you assume everybody knows

- Posted by: [annie1992 \(My Page\)](#) on Wed, May 25, 05 at 16:21

MidCenturyMod, welcome to the Cooking Forum!! Really, you just blow on the boiling pot and it goes down?

Bubbe, WELCOME BACK.

Michael, if I decide to get a boyfriend, he's going to be way too darned tired to open those sticky jars, at least for the first couple of weeks.....

Annie



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Shaun \(My Page\)](#) on Wed, May 25, 05 at 16:38

I keep clothes pins in the kitchen drawer to close up the chip bags and the bread.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Canarybird \(My Page\)](#) on Wed, May 25, 05 at 17:23

Oh Annie LOL !

Bubbe....so GOOD to see you back here ! I'm glad something finally made you come out of hiding. I hope you will stay and show yourself from time to time. We all miss you. How are the twins ? I bet they're growing so much you'll have to start knitting new outfits all over again in larger sizes.

Hi MidCentury Mod - you'll enjoy being a part of this forum.

Well I have dozens of those plastic bag clips but never enough so I keep a roll of scotch tape on a little dispenser as well in the kitchen for taping up bags, along with my cheap drugstore reading glasses for the small print on packages. I also use the tape for sticking scanned recipe printouts onto the cupboard doors at eye level so I don't have to fiddle with a recipe book on the counter when preparing something new.

After I'm finished, the recipe is hole punched and put into a binder along with a photo of how it looked when I made it - (the photo only for new things, made the first time). So I keep a chronological record of what I've done and how it turned out.

SharonCb



RE: Hints used in cooking that you assume everybody knows

- Posted by: [dishesdone](#) ([My Page](#)) on Wed, May 25, 05 at 17:23

Hi, Bubbe! It's great to see you again :)

Welcome, MidCenturyMod!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Marie26](#) ([My Page](#)) on Wed, May 25, 05 at 17:45

When I am cooking, I hang the recipe onto the refrigerator with a magnetic clip.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [woodie2](#) ([My Page](#)) on Wed, May 25, 05 at 19:10

LOL to Annie and also Lori316!

Marie, I keep a giant paperclip that's on a stand (originally designed for telephone messages on your desk) on my windowsill and that's where I keep my recipe when I'm cooking.

The best tip I can think of is to print out this thread and keep it where you won't lose it!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Teresa_nc7](#) ([My Page](#)) on Wed, May 25, 05 at 19:16

Oh, Bubbe, we've missed you! Hope you will stick around?

Welcome, MidCenturyMod, to the Cooking Forum!

I love all this tips! I use zip lock bags for everything and wash them to reuse them whenever possible. The shower cap trick on the plates in the dishwasher is great - now does anyone have an easy way of dealing with zip bags. I tend to pile them up next to the sink, then wash a whole bunch at once. I even bought a little wood dryer thingy that I sit on top of the washer in the laundry room and let the bags drip dry.



RE: Hints used in cooking that you assume everybody knows//

- Posted by: [woodie2](#) ([My Page](#)) on Wed, May 25, 05 at 19:17

Shoot - I forgot to say hi to Bubbe - so nice to hear from you. And welcome to Mid Century Mod!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [wizardnm](#) ([My Page](#)) on Wed, May 25, 05 at 23:03

Here's a few more hints..... from two of my favorites.....

Martha vs. Maxine

Martha's Way

Stuff a miniature marshmallow in the bottom of a sugar cone to prevent ice cream drips.

***Maxine's Way ***

Just suck the ice cream out of the bottom of the cone, for Pete's sake! You are probably lying on the couch with your feet up eating it, anyway!

Martha

To keep potatoes from budding, place an apple in the bag with the potatoes.

Maxine

Buy Hungry Jack mashed potato mix, keep it in the pantry for up to a year.

Martha

When a cake recipe calls for flouring the baking pan, use a bit of the dry cake mix instead and there won't be any white mess on the outside of the cake.

Maxine

Go to the bakery! They'll even decorate it for you.

Martha

If you accidentally oversalt a dish while it's still cooking, drop in a peeled potato and it will absorb the excess salt for an instant "fix-me-up."

Maxine

If you oversalt a dish while you are cooking, that's too bad. Please recite with me the real woman's motto: "I made it and you will eat it and I don't care how bad it tastes!"

Martha

Wrap celery in aluminum foil when putting in the refrigerator and it will keep for weeks.

Maxine

Celery? Never heard of it!

Martha

Brush some beaten egg white over pie crust before baking to yield a beautiful glossy finish.

Maxine

The Mrs. Smith frozen pie directions do not include brushing egg whites over the crust so I don't.

Martha

Cure for headaches: take a lime, cut it in half and rub it on your forehead. The throbbing will go away.

Maxine

Take a lime, mix it with tequila, chill and drink!

Martha

If you have a problem opening jars, try using latex dishwashing gloves. They give a non-slip grip that makes opening jars easy.

Maxine

Go ask that very cute neighbor if he can open it for you.

Martha

Don't throw out all that leftover wine. Freeze into ice cubes for future use in casseroles and sauces.

Maxine

Leftover wine??????????? HELLO !!!!!!!

Nancy

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Lindac \(My Page\)](#) on Wed, May 25, 05 at 23:33

Hey Bubbela!! Nice to see you out of hiding!!

And MiCeMo....welcome to our little den of....

Well You know!

Kitchen equipment from other departments?

Button cord and darning needles.....great for trussing and sewing up meats.

Adjustable plumbers' wrench....there's nothing I can't open!

Glass cigar cases?...wonderful for trussing pins and larding needles.

Buy towels to match your outfit....that way when you sit at the table, it will look like you planned to eat with a towel over your shoulder!

Linda C

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Daisyduckworth \(My Page\)](#) on Thu, May 26, 05 at 1:27

If you put a dab of butter in the saucepan while cooking rice, it will help prevent the water from boiling over.

And a dab of butter on top of hot custard will help prevent it from forming a skin.

**RE: More Hints used in cooking that you assume everybody knows**

- Posted by: [Daisyduckworth \(My Page\)](#) on Thu, May 26, 05 at 4:25

Making mini pastry cases? Forget putting the pastry into the muffin tin. Turn the tin upside down and drape the pastry over the bumps. SO much easier!

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [bubbeskitchen \(My Page\)](#) on Thu, May 26, 05 at 9:49

Hi all and thanks for the welcome. Will post updates on family etc on conversations post.

Renée

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Ann_T \(My Page\)](#) on Thu, May 26, 05 at 10:43

Welcome to the forum MidCenturyMod. You won't find a better group of people to hang with.

Renee, it is so nice to see you back. I know that I'm not the only one that has missed you. HOpe you plan on staying for a while. How are the grandbabies?

Ann

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [MidCenturyMod \(My Page\)](#) on Thu, May 26, 05 at 19:03

Thanks everyone! My kitchen is almost done, so I couldn't resist peeking over here to dream about what I can cook soon.

Yes, blowing on a boiling over pot will bring it all the way back down for a few seconds, just enough time to move it or turn down the heat.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Mama_Tee \(My Page\)](#) on Thu, May 26, 05 at 19:30

When cutting up hot peppers, put the cutting board on the stove (with burners off!!) and turn on the vent... it sucks up the hot pepper fumes quickly. I love to eat them, but breathing in the fumes gives me an asthma attack.

Marty

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [bunnyman \(My Page\)](#) on Fri, May 27, 05 at 0:06

okay...

Put the jar down. Put the boyfriend on the counter.

Resume...

Any more explaining then that and they might send me to Disneyland.

:)
michael



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Lori316 \(My Page\)](#) on Fri, May 27, 05 at 8:54

LOL, Michael...touche!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [bunnyman \(My Page\)](#) on Fri, May 27, 05 at 11:01

Okay... it was prehaps not the best kitchen hint but what else would a guy come up with?



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Greenlady \(My Page\)](#) on Fri, May 27, 05 at 18:22

Two more excellent tips from a friend of mine.

1. If you use "natural" peanut butter that separates from the oil, the minute you bring it home, put it in the fridge upside down overnight. When you want to use it again, it will be "together" again, better than you can do it by stirring. Turn it over every time you use it, and it will stay together.

2. Use baby wipes for cleaning grease off the stove. They work better than anything else. Cheap is OK, just be sure they have propylene glycol in them. It is safe to use anywhere. If it is safe on a baby's butt, how can it harm your stove? ;-)



RE: Hints used in cooking that you assume everybody knows

- Posted by: [san_ \(My Page\)](#) on Sat, May 28, 05 at 20:19

thanx to ms beverly (and i DO thank you very much!), i'm going to be doing some experimenting myself with those "evert-fresh green bags"! i am WAY behind in everything today but it would seem that she sent me a package full of them and, i do have some fresh veggies that i intend to check out (as long as nothing dies on me overnight--ha!). i'll report back soon!

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [HanArt \(My Page\)](#) on Sat, May 28, 05 at 20:28

Add me to the list thanking Beverly!!! Nice surprise in the mailbox today. I miss the Ziploc perforated bags, so this is a real treat!

Thanks Beverly!!!

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Mustangs \(My Page\)](#) on Sat, May 28, 05 at 20:53

Having to have the latest and greatest, I bought all three sizes of the Evert bags. I bagged everything and I am eager to see how they work. Perhaps I will cut down on the pounds of fruits and veggies that I through out weekly.

Thanks for the tip.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Teresa_nc7 \(My Page\)](#) on Sat, May 28, 05 at 20:59

Where do you find the Evert bags?

Great idea about the natural peanut butter! Thanks!

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Tikanas2 \(My Page\)](#) on Sat, May 28, 05 at 22:39

I got 'em too! They just came today. I can't wait to try them out.

Tikanas

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [woodie2 \(My Page\)](#) on Sat, May 28, 05 at 23:25

Love the peanut butter tip, Greenlady! We love Smuckers and Ken always groans and uses the handle of a wooden spoon and moans and groans while he's mixing it up, you know, with his big, strong arm muscles, LOL!



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Karigraphy \(My Page\)](#) on Sat, May 28, 05 at 23:52

Great tips!

About those shower cap covers - first place plastic wrap over the bowl, then shower cap. The bowl stays covered better and shower cap doesn't get dirty.

DH invented this - Put masking tape on everything in sight. Such as, on partially used boxes of pasta and covering the openings of boxes with the side flaps such as rice. Also, use masking tape to keep opened packages closed better when refrigerating.

Buy tub mats in a color to match your DR chair seats to use when children are eating with you. Fold in half and place on chair then throw in the wash when necessary.

Use 3M re-usable plastic clips inside cabinets to hide things like shopping list, emergency phone numbers, weekly menu, etc.

A suction cup with a clip can be stuck to a glass cabinet door to hang recipe card.

I put lots of things in rectangular plastic baskets. My favorite is a basket of the most commonly used baking items - baking powder, soda, salt, cinnamon, vanilla, powdered sugar, and brown sugar. I pull down the basket, use what I need, and put the basket back up in the cabinet. So much easier than searching and pulling down 8 different things.

Tea - Non-conventional way to brew and keep tea hot. Place green tea bag in the carafe, brew water (I use 6 cups for one tea bag), and let steep for 10-15 minutes. Can keep tea bag in all day and tea keeps hot all day. The tea gets dark but not bitter. I like it and so does my picky-about-tea Irish mother and a good friend.

There are so many new tips for me to try. However, I already love to use kitchen scissors, tea towel over the shoulder, lemon on hands and in disposal, microwaving lemons, and such that I didn't even realize were "tips."

Karen



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Greenlady \(My Page\)](#) on Sun, May 29, 05 at 10:39

Teresa and Woodie, just be sure the lid is on tight when the jar is upside down ... it can get messy otherwise ... ;-)
Been there, done that



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Ruthanna](#) ([My Page](#)) on Sun, May 29, 05 at 11:40

Only grease the bottom of the pans when baking a cake. If the sides are greased, it won't rise as high.

Enlist young children to cut the tips off green beans, cut up dried apricots, etc. with blunt edged "school" scissors.

Stick a sandwich bag over your hand when greasing pans with shortening.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Fairegold](#) ([My Page](#)) on Sun, May 29, 05 at 12:41

Hey Bubbe Renee! Great to see you again! And welcome to MidCenMod, whom I would love to meet someday after all the discussions over in kitchens.

Here are a couple---

Put your flat Salton scale into a xiplock bag and use it that way. Always clean.

Garbage bags.... store the box or a couple dozen (if you buy Costco-sized boxes) of the tall kitchen bags in the bottom of the kitchen garbage can. Then, everytime you take out the garbage, there is a fresh bag underneath.



RE: Hints used in cooking that you assume everybody knows

- Posted by: [Marie26](#) ([My Page](#)) on Sun, May 29, 05 at 14:56

Fairegold, I do a couple of your hints a little differently. I put plastic wrap or parchment paper, depending upon what I'm weighing, on my Salton scale.

I put several tall kitchen bags in the garbage can so that I can take one bag out with the garbage and the others are ready to put the garbage into. This keeps any spills from rips in the bag from getting into the can.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Fairegold \(My Page\)](#) on Sun, May 29, 05 at 15:49

But my scale lives inside the plastic bag. Try it and see what you think.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Marie26 \(My Page\)](#) on Sun, May 29, 05 at 16:19

Don't you have to put some protection on the plastic each time you weigh something? For instance, if you weigh poultry, you'd have to change the plastic bag each time.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Fairegold \(My Page\)](#) on Sun, May 29, 05 at 16:48

Sure, if I put raw poultry directly on the scales, but I can't recall if I have ever weighed raw poultry. And I'd use a piece of wax paper in that case, and/or change the bag. But I use my scales mainly for baking ingredients, and if your hands are sticky or wet, the scale doesn't attract every crumb or coating of flour. It stays in perfect condition. I guess this helpful hint only works if you have a flat scale, tho.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [Marie26 \(My Page\)](#) on Sun, May 29, 05 at 18:37

I will buy meat in bulk and weigh the portions to freeze. I have found that parchment paper on the scale helps me when dividing bread dough for rolls or bagels.

**RE: Hints used in cooking that you assume everybody knows**

- Posted by: [JessyFeldm_speakeasy \(My Page\)](#) on Sun, May 29, 05 at 19:04

Spray the inside of a measuring cup with Pam or other oil aerosol before pouring in honey. All the honey will slip right out. Works for molasses too.

(did I get post #100?)



Post a Follow-Up

Please Note: This thread has reached the upper limit for the number follow-ups allowed (100). If you would like to continue this discussion, please begin a new thread using the form on the main forum page.

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