



5 MUST TRY TRICKS

Some of the best kitchen tips and tricks, every home chef should know.

TIPS AND TRICKS

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1. Try To Poach A Dozen At A Time In A Muffin Tin

If you prefer your yolks to run, try this similarly-speedy option that's better by the dozen. Fill each muffin cup with a tablespoon of water, then crack an egg in each cavity. Bake at 350 degrees for 10 to 13 minutes for set whites and oozy yolks—perfect for adding to a family-sized batch of avocado toasts or Benedicts.

2. Freeze Leftover Wine Or Broth In An Ice Cube Tray

Why dump the rest of that French Wine you had a dinner or allow it to oxidize in the fridge for weeks on end. Pour leftovers from wine night into an ice cube tray, top with plastic wrap to keep ice crystals at bay, and freeze. Tomorrow, you'll have one-ounce portions that you can pop out and add to sauces, soups, risottos, and stews for nearly-instant depth of flavor. Your family will like it.

3. Fill Another Tray With Coffee For Full-Powered Iced Java

Just like with the wine; filling ice trays with leftover brew will be handy when creating a dish in need of a little boost.

4. Roast Bananas To Get A Bunch Bread-Ready for use

We all have bananas which need to be used up within a short time; you can make a delicious Banana Oatmeal Cookie or roast them to get them ready for use as a topping over ice-cream or for use in a banana bread pudding recipe, smoothie or a crepe suzette. Ripen a bunch in a flash by baking on a foil-lined baking sheet at 300 degrees for about 30 minutes, depending on size, until the skins are dark brown and the fruit is soft.

5. Reheat A Slice Of Pizza In A Skillet

Re-heat yesterday's pizza? Don't heat it in the microwave, use your skillet. This will help you score a crispy crust and melty cheese all at once, all without turning on your oven. Cook over medium heat for a minute, add a couple drops of water for steam, then put a lid on it. Two to three minutes later, you'll slice will be nice.