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Chittukuruvi

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■ KITCHEN TIPS AND TRICKS!!■ #cookingtips

From a friend who ran a catering business

1. If you happen to over-salt your gravy dish or soup, just drop in a peeled potato, and cook. The potato will absorb the excess salt.

Please share after reading!■

Cheers.

2. When boiling eggs, add a pinch of salt to keep the shells from cracking.
3. Never put citrus fruits (Oranges, Lemons, limes) or tomatoes in the fridge. The low temperatures degrade its aroma and flavor - That's why our tomatoes don't last long!
4. To clean iron cook-ware, don't use detergents. Just scrub them with salt and a clean, dry paper towel.
5. When storing empty airtight containers, throw in a pinch of salt to keep them from getting stinky.
6. When making a gravy (stew) you accidentally burn it, don't panic! Just pour it into a clean pan and continue cooking it. Add sugar, a little at a time, tasting as you go, to avoid 'over-sugaring' it. The sugar will cancel out the burned taste.
7. Burned a pot of rice? Just place a piece of white bread on top of the rice for 5-10 minutes to draw out the burned flavour. Be careful not to scrape the burnt rice off the bottom of the pan when serving.
8. Before you chop fresh red peppers, rub a lil vegetable oil on yr palms and it won't absorb the spiciness.
9. If you aren't sure hw fresh your eggs are? Place them in about 4 inches of water. Eggs that stay at the bottom are fresh. If only one end tips up, the egg is less fresh and shld be used soon. If it floats, it's past the fresh stage.

10. To banish ants from the kitchen, find out where they are coming in and cover the hole with petroleum jelly (vaseline). Ants won't trek thru the jelly. If they are coming under a door, draw a line on the floor with chalk. The little bugs also won't cross a line of chalk.

11. Don't store your bananas in a bunch or in a fruit bowl with other fruits. Separate your bananas and place each in a different location. Bananas release gases which cause fruits (incl. other bananas) to ripen quickly. Separating them will make them last.

12. To keep potatoes from budding in the bag, put an apple in with them.

13. Freeze any leftover wine or cocktail drinks in ice-cube trays for easy addition to sauces in the future. (White wine in sauces... Yummy!)

14. After boiling eggs or potatoes or pasta, cool the water and use it to water your house plants. The water contains nutrients that your plants will love.

15. When defrosting meat from the freezer, pour some vinegar over it. Not only does it tenderize the meat; it will also bring down the freezing temperature of the meat and cause it to thaw quicker. Note: Every cook should have vinegar in the kitchen.

16. Do you cry while peeling onions? Then try this - After peeling your onions, refrigerate the onions for at least 5 mins, then chop them - You will be glad you did!

17. For aluminium pans that are looking dull, just boil some apple peels in them. This will brighten up the aluminum and also make your house smell yummy.

18. Does your salt get lumpy? Add a few grains of rice in it, to absorb the excess moisture.

19. Always keep an Aloe Vera plant in your kitchen. It's invaluable when you scrape your arm or burn your finger. Just break off a leaf and rub the inner gel on the injury.

20. If your soup or sauce ends up too fatty or greasy, drop in an ice cube. The ice will attract the fat, which you can then scoop out..This works wonders! Plus, collect the fat in the fridge and use too cook food! Chicken and pork yield a lot of fat! Jews cook with chicken fat.

<https://t.co/OccCtZeMm3> reuse cooking oil, cook a 1/4"piece of ginger in the oil - It will remove all earlier flavours/ odours frm it!

22. To avoid your milk going bad before finishing it, try adding a pinch of salt in the carton when you first open it. It will stay fresh longer.

23. If two drinking glasses are stuck together after stacking - to unstick them just put ice in the inner glass and dunk the outer glass in warm water. The warm glass will expand and the cold glass will contract, making the glasses separate easily.

24. For splinters under the fingernail, soaking the affected finger in a bowl of milk with a piece of bread in it, will help

Happy cooking!!♥■♥■♥■