

Informe de resultats

1. How should I cook bacon in an oven?
2. In a tomato sauce recipe, how can I cut the acidity?
3. What is the internal temperature a steak should be cooked to for Rare/Medium Rare/Medium/Well?
4. Is it safe to leave butter at room temperature?
5. How does a splash of vinegar help when poaching eggs?
6. Why does a brown paper bag speed ripening?
7. How long do you let a steak from the fridge come up to temperature, and when do you salt it?
8. How do I ripen unripe oranges and grapefruits?
9. Is there an alternative to condensed milk?
10. Proper ratio of Water to Rice
11. How to fix food that got extra salty?
12. What is the functional difference between imitation vanilla and true vanilla extract?
13. When baking, is it better to use a gas or electric oven?
14. Can cheesecake be cooked without a spring-form pan?
15. What are some good substitutes for salt for those on low sodium diets?
16. What is the best flour to use for pizza dough?
17. How can I keep pasta from sticking to itself?
18. Making (or substitute for) ricotta cheese?
19. Why should I soak beans before cooking?
20. Slow cooking without a slow cooker
21. Substituting garlic powder for garlic salt?
22. Rule of thumb for cooking or baking different quantities?
23. What can I use for a Crème brûlée if I don't have a blow torch?
24. What's the best way to season a cast iron skillet?
25. Cooking away alcohol
26. When is a cooking oil not appropriate to substitute for another?
27. How can I fix a hollandaise sauce after it has split?
28. When is it necessary to cover food with aluminum foil during baking/roasting?
29. Translating cooking terms between US / UK / AU / CA / NZ
30. How to stop meatballs falling apart when frying
31. What would be a good substitute for rice wine?
32. What are the advantages of a Santoku over a French Chef's Knife?
33. How do I prevent an egg cracking while hard boiling it?
34. How do I pick a watermelon at the supermarket?
35. Why use milk in scrambled eggs?
36. How do I remove bitter flavor from lime rind in soup?
37. How to get the burnt aroma off burnt food?
38. Are there any reasonable substitutions for lemon juice?
39. What oil to use when cooking steak, and what difference does it make?
40. How can you make a sauce less spicy/hot?
41. Can I prevent honey from congealing/hardening in the pantry?
42. How long does it take for buttermilk to go bad?

43. Fastest way to cook a baked potato?
44. What's the best way to cook fall-off-the-bone baby-back ribs
45. How to cook fried chicken gizzards that are tender?
46. Is it safe to eat potatoes that have sprouted?
47. How do you cook pork chops without drying them out?
48. Is there a substitute for tahini in hummus?
49. Can you reuse marinade used with raw chicken?
50. What is a substitute for mascarpone cheese?
51. What is a substitute for red or white wine in a recipe?
52. Why isn't it safe to eat raw chicken?
53. How dangerous is it to refreeze meat that has been thawed?
54. What is a good substitute for Fish Sauce?
55. What's the best way to store unused sushi rice?
56. How do I make a really flavorful turkey burger?
57. How long can I store cooking wine?
58. How to quickly and safely defrost chicken?
59. What herbs and spices are in "Italian Seasoning"?
60. How long is it safe to marinate meat?
61. What to do about yeast that doesn't work?
62. Techniques to get a nice golden-brown crust on bread
63. Apple pie: peel or not?
64. What do "virgin" and "extra virgin" mean in regards to olive oil?
65. Is it safe to use plastic wrap in boiling water?
66. How can I get my bread to be more fluffy and less dense?
67. Substituting table salt or sea salt for kosher salt?
68. Caffeine content of cold-brewed coffee: higher or lower than hot-brewed?
69. How does Korean chili powder differ from "US" chili powder?
70. Expiration Date on Milk
71. Does kimchi go bad?
72. How long does cooked pasta last in the fridge?
73. How long does tahini last past expiration date?
74. What is boudin made from, and how is it made?
75. How do you raise your dough in cold seasons?
76. Substituting butter for oil: Does it matter for baked goods?
77. How should I store a cut bell pepper?
78. How to make edges on pancakes be crispy and the inside soft
79. How to tell when a turkey burger is fully cooked?
80. Does it matter what kind of sugar is used in baking?
81. Does active dry yeast really expire?
82. Why add salt to the water when cooking pasta?
83. How do you make Yorkshire Puddings rise reliably?
84. Why is there a watery run-off after cooking my bolognese?
85. Order of combining wet and dry ingredients when baking
86. Do you heat the pan first, then add oil? Or put the oil in and heat up with the pan?
87. How to rest meat but not let it get too cold?
88. Making "long(er)-life" homemade mayonnaise

89. Shiny side or not for foil?
90. How can I keep hot food hot when transporting it?
91. Are Chives and Green Onions the same thing?
92. How to store homemade granola?
93. How can brown stains be removed from pots and pans?
94. The difference between green, red and yellow bell peppers
95. Stock vs Broth - What's the difference in usage?
96. Solutions for when heating chocolate and butter doesn't mix well
97. Frying Oil Reuse
98. How to make thick and fluffy pancakes?
99. What's the difference between Salami and Pepperoni?
100. Is ground beef that was in the refrigerator for two weeks and has turned brown still usable?
101. What type of sherry is typically used when cooking?
102. What is the difference between butterscotch, caramel, and toffee?
103. What distinguishes pork sausage from ground pork?
104. What kind of steak to use for fajitas?
105. How should baking soda be used to tenderize meat?
106. What's the best order to add ingredients to a Stir Fry?
107. How do I keep my enchiladas from getting soggy when they cook?
108. What's the difference between Red and Panang curry?
109. How long do black olives last once opened?
110. What good substitutes for saffron exist?
111. Is there a problem with defrosting meat on the counter?
112. How can I tell when chicken thighs are sufficiently cooked to eat?
113. Cooking an egg without oil or butter
114. Difference between freezer bag and storage bag
115. Storage after slow cooking
116. What types of meat should I pound and why?
117. How long can I leave an uncooked steak out?
118. Why is my cheese sauce gritty?
119. How can I remove excess fat from stews or soups without refrigerating?
120. Can I boil pasta in a pasta sauce?
121. Cooking chicken in microwave?
122. Can chicken not completely cooked then cooled be fully cooked later?
123. What temperatures should I keep my refrigerator and freezer set at?
124. What does it mean to "fold in" an ingredient into a mix?
125. Can evaporated milk be converted to sweetened condensed?
126. Can any harm come of eating watermelon seeds?
127. How do I tell if a cantaloupe is ripe?
128. What's the numbering system for spaghetti and does it matter?
129. What kind of frosting doesn't need to be refrigerated?
130. What are the differences between an induction stove and a regular electric stove?
131. How To Tell When Corn is Done With Boiling
132. Why do we peel carrots?
133. Can nonstick pans go in the oven?

134. Ideal coffee grind for a French Press?
135. What's the purpose of a bread box?
136. Can whole chilli peppers be frozen?
137. What is the formal definition of savory?
138. How can I cook more flavorful Chicken through and through?
139. Can I add uncooked noodles directly to soup?
140. Are MSG and Accent (Seasoning) the same thing?
141. How to thaw a bottle of beer that got frozen accidentally without exploding the bottle
142. Do Bouillon Cubes/Powder go bad?
143. How would I measure Bouillon Cubes compared to the actual powder
144. What uses are there for basil flowers?
145. Crushed tomatoes - sub with diced or whole?
146. How to make extra crispy and crunchy breading like KFC?
147. How much is a knob of butter?
148. How long does unopened, room temperature pop last?
149. How to properly freeze kefir grains
150. What are some alternative wines for Boeuf Bourguignon?
151. Is it safe to eat butter after it has crossed its expiration date? Does butter ever spoil in fridge?
152. Can I safely roast a chicken for 4 to 5 hours on a low heat?
153. Can you assemble lasagna one day, and then bake it about 24 hrs later?
154. White pepper vs. black pepper
155. How to clean cauliflower?
156. To which internal temperature should I cook beef for rare/medium/well done?
157. What is the correct water to pasta ratio?
158. How do you know when a cultured item is no longer safe to consume?
159. Butter substitute for 1 cup of butter for baking
160. How can I pan fry zucchini without making it soggy?
161. How to keep my (deep frying) oil usable as long as possible?
162. Can I replace honey with maple syrup in recipes that require honey?
163. How much juice can you get from an orange?
164. How long should dry beans be soaked before cooking?
165. Is it safe to eat Raw Corn?
166. How can you reduce the heat of a chili pepper?
167. Why wait for water to boil?
168. How can I store chopped onions in the fridge without the smell?
169. Is sausage casing edible?
170. How can I replace canned tomatoes with fresh?
171. Powdered milk in bread recipe
172. What's the difference between a Stromboli and a Calzone?
173. How do I butter popcorn without making it soggy?
174. Cream based substitute for milk
175. When basil gets brown spots, is it still usable?
176. Why can applesauce be used in place of oil?
177. What can be done to thin chocolate for dipping?

178. What is a good way to steam tamales without a "tamale steamer?"
179. Is it possible to substitute Wax Paper for Parchment Paper during baking?
180. What are the pros and cons of Convection Microwave Ovens?
181. What's a good substitute for cilantro?
182. Can lemon juice concentrate be used after the use-by-date?
183. What's the US equivalent of double and single cream?
184. Are there any substitutes for Shortening?
185. Milk vs. Dark vs. Semi-sweet vs. Bitter-sweet chocolate?
186. Why does dough break when kneading, and how to prevent/ameliorate it?
187. UK alternative to corn syrup?
188. Sesame Oil vs Toasted Sesame Oil
189. Are vegetables poisonous if they have roots, are sprouting or are many weeks old?
190. How to thicken Thai curry
191. Why doesn't chocolate go bad?
192. When should I use convection when baking?
193. What is the difference between Alaskan King Salmon and Scottish Salmon?
194. Is gelatin vegetarian?
195. Can I put frozen meat in a slow cooker?
196. Can I Brown Beef For Slow Cooking the Night Before
197. How long do eggs last in the refrigerator out of the shell?
198. Is rare duck breast safe?
199. How long can I keep eggs in the refrigerator?
200. How do I make homemade Salsa thicker?
201. What is the difference between shawarma and gyros?
202. What is substitute for rum in baking?
203. How long should I keep a cut onion?
204. Why doesn't my bread rise in the oven? (Not first rise)
205. I need to quickly and safely thaw frozen ground beef, what are my options?
206. How far in advance can I stage pizza?
207. Is there anything I can add to homemade bread to preserve it?
208. Substitution for baking soda in pancakes
209. Why is some metal safe to use in a microwave, but others not?
210. What can be substituted for vinegar in sushi rice?
211. What is a substitute for maple extract?
212. What's an acceptable substitute for Pandan Leaves?
213. Are sushi rice and arborio rice valid substitutes of each other?
214. How long can hard cheeses last in a refrigerator?
215. What can I substitute for Kaffir Lime Leaves?
216. Why should I boil pretzels in baking soda water before baking?
217. Should maple syrup be stored in the refrigerator?
218. Dissolving cocoa powder in milk
219. Why shallots over onions?
220. What is a good way to cut potatoes into wedges?
221. What is the difference between crepes and Swedish pancakes?
222. When boiling water without any other ingredients in it, why start from cold?
223. Can store bought salmon be used for sashimi?

224. Stopping water from bubbling over when cooking rice
225. Can Creme Fraiche be substituted for Heavy Cream in a Cream Sauce?
226. Can I boil eggs in the same pot I'm boiling something else?
227. Why and when does a skin form on heated milk and how can I prevent it?
228. What happens if I use vegetable oil in a cake?
229. Why use yeast instead of baking powder?
230. How to quickly soften hard, dried out brown sugar
231. Is it safe to put hot food in the fridge?
232. Gummy residue from baking spray/oil
233. How long does it take for unopened cheese to go bad?
234. How should I deal with blood released while thawing meat in the refrigerator?
235. Any way to soften gummy candy?
236. Which torch to buy for finishing sous vide meat? Butane or propane?
237. What kind of rice is used in Chinese cooking?
238. Why let dough rise twice?
239. transfer pizza onto stone without sticking
240. How much juice is in a lemon?
241. How does dried cilantro relate to fresh?
242. Can I use a regular pan instead of a cast iron skillet?
243. Can I always use butter instead of margarine when baking?
244. What is the difference between Prime Rib and a Standing Rib Roast?
245. Toast bread slices in a convection microwave?
246. What is the proper way to use corn starch to thicken sauces?
247. How long will a whole turkey keep in a refrigerator?
248. what is the difference between butter spread and pure butter?
249. Pouring cold water on pasta after cooking it
250. How to convert a recipe calling for active dry yeast into rapid rise yeast?
251. Should sweet potatoes be peeled when preparing them?
252. Why doesn't Bailey's go bad?
253. Can I make pancakes with waffle mix?
254. Why do red onions turn blue or green when cooking sometimes?
255. How do you properly defrost frozen fish?
256. How to dry out mash - added too much milk
257. How do I prevent stickiness in a rice cooker?
258. Why did my Turkey Stock turn into gelatin?
259. How do you reduce a cream sauce?
260. How long will uncooked chicken keep in the fridge?
261. Is there any way to "Salt" unsalted cashew pieces?
262. How much coffee do I need to grind per 4 cups of coffee?
263. What's the secret for Chinese fried rice?
264. How long will grease (from bacon or roast) keep in the fridge?
265. My tea bags are expired, can I still use them?
266. How long would a no-bake cheesecake last?
267. How do I keep the rice cooker from boiling over?
268. What is the best way to making a great pavlova base?
269. How long to preheat oven?

270. My ginger is blueish... is it safe?
271. Why do people put oil/butter in pan when frying ground beef?
272. What should I do with a just-baked lasanga?
273. How do I stop my fire alarm from going off when I cook?
274. Is there a big difference between Yellow and Yukon Gold potatoes?
275. Can I use Chocolate Chips in place of Semi-sweet baking chocolate?
276. Using Chakki Atta instead of whole wheat flour?
277. Why is it necessary to preheat an oven?
278. Spritz cookies not sticking to pan when pressed from cookie press
279. How do you properly drain the grease after browning ground beef?
280. How warm must dough be in order to rise?
281. Is granulated sugar (American) the same as caster sugar (UK)?
282. How much does a "large" potato weigh?
283. How to cook a fish to make its bone as soft as those in sardines?
284. What causes sticking and what can I do to reduce food sticking to my cast-iron skillet?
285. What temperature to cook a pork tenderloin at?
286. How can I prepare bread dough to be cooked the next day?
287. Do I need to season a stainless steel saute pan?
288. Beef: Red on the outside, brown on the inside
289. How long does it take to warm a ham in the oven?
290. Why did my pavlova not bake properly?
291. How do I season my new pizza stone?
292. baking bread with all-purpose flour
293. How can I fix my dry crumbly cookie dough?
294. Is there any substitute for saltpeter / sodium nitrate in corned beef brine?
295. Reheating rice for 25 guests
296. How long will a sourdough starter last between feedings?
297. Can I still eat this fish?
298. Cheeses similar to queso fresco
299. Problem with gummy-bears being too much like jelly
300. What's the ideal coffee to water ratio for a French press?
301. How long can you freeze raw chicken before it seriously affects its taste?
302. How long can you keep chocolate, and what is the best way to store it?
303. What is 'Bread Improver'?
304. Which oils or fats make the crispiest roast potatoes?
305. Preventing white sugar from clumping in the canister
306. How long should I cook pork for (at 100° C)?
307. Should Chorizo Be Peeled Before Cooking?
308. Cooked whole chicken has congealed blood around joints and bones, should I worry?
309. How do I defrost frozen flour tortillas?
310. My hand mixer came with dough hooks, can I knead dough with it?
311. How do I prevent food from sticking to a standard (non-coated) pan?
312. How to dry homemade pork sausages with proper humidity and temperature?
313. hard crack candy coming out too sticky

314. Does cooking wine go bad like regular wine?
315. Substitute for marjoram
316. Instant coffee with only milk?
317. Do you have to refrigerate Pickles?
318. Tricks for removing sausage casing?
319. Time vs. Temperature - What changes what?
320. How much dried herb to use when substituting for fresh herbs?
321. Rinse the salt off a steak before cooking?
322. How can I tell whether beetroot is still edible?
323. Should I peel kiwifruit?
324. Should I rinse canned beans before using them?
325. What's the best way to tell that pasta is done (when boiling)?
326. How can I know how long home-cooked food will stay good in fridge?
327. What is the ideal fridge temperature
328. How to defrost frozen pizza dough quickly?
329. Converting teaspoon/tablespoon measurements to mL?
330. How fast does water cool off after boiling?
331. How to deal with "no precooking required" lasagne sheets?
332. How do I remove my KitchenAid attachment?
333. Is it safe to eat sprouted onions?
334. Is it bad to leave the crock pot on "warm" (not low) all day?
335. How to cook a pork sirloin roast?
336. What is the best way to open a tightly fitted lid of a jar?
337. Why don't my cookies flatten?
338. Chili cooking time
339. Is there a difference between Kansas City strip and New York strip?
340. How do I colour ready-to-roll icing
341. Food safety concerns regarding cooked steak stored in the fridge
342. Making Tomato Sauce from Tomato Paste
343. How do I keep soup from being bland?
344. How to cook fall-off-the-bone beef spare ribs in oven or on stove top?
345. Is it normal to see flames inside my self-cleaning oven?
346. Is it safe to leave cooked poultry at room temperature overnight?
347. How does one remove the "fishy flavor" from seafood?
348. What's the difference between tamari and soy sauce?
349. Conversion rule: how to switch oil and butter?
350. Is there something I can do to keep ice-cream soft?
351. omelettes and scrambled eggs - How long can I store them?
352. How do I convert a weight of dried chick peas to volume of cooked?
353. Does brewing tea for longer result in higher caffeine content?
354. Why is it dangerous to eat meat which has been left out and then cooked?
355. How to make Pancakes with Almond milk?
356. How to make roux-based sauce thicker
357. How do I cook a chicken to make it really really really soft?
358. How do you make a cake lift equally and minimize doming?
359. Frying Eggs—Sticking to the Pan

360. Why do my nonstick fry pans 'bow up' and not make good contact with my flat top stove
361. Getting stains off of a glass top stove
362. How to prevent watery spaghetti squash
363. How long does pancake batter last in the fridge?
364. How can I know whether a potato is too old?
365. Using anise seed instead of star anise
366. What is a good pine nut substitute for pesto?
367. How long can I store soaked beans before cooking?
368. Cooking beef: how to make it tender?
369. How do I use whole fresh tamarind?
370. How much is a small/medium/large onion?
371. Making bread dough in the bread maker and baking it in the oven
372. Is it bad to marinate meat for too long?
373. What oil is best for seasoning a cast-iron skillet
374. How to stop my cupcakes from sticking to their cupcake wrappers?
375. What is the secret of making a really juicy burger?
376. Cooking a Turkey crown
377. Pan-fried hamburgers, what temperature?
378. How long should I cook pasta sauce?
379. Need to refrigerate vinaigrette?
380. When is best to apply sauce on to BBQ chicken?
381. How long does uncooked meat last when kept in the freezer?
382. Is it safe to eat smoked bacon without grilling?
383. What kind of cheese does Pizza Hut or Domino's use?
384. Calories in toast vs bread
385. How to avoid getting the pizza all watery?
386. Are refrigerated hard boil eggs really unsafe after a week?
387. How do I prevent burned chicken breasts when cooking on the stovetop?
388. Best way to measure Spaghetti/Linguini portions?
389. Why is lye used in some recipes for cookies?
390. Can I re-cook a ham that was left out overnight?
391. No broiler - is there a way to fake it?
392. How to get rid of the taste of flour in homemade bakery?
393. How to avoid cooked pasta soaking up sauce when stored?
394. How long can eggs be unrefrigerated before becoming unsafe to eat?
395. Difference between Maida and All purpose flour
396. What causes yogurt in sauces to split? How to prevent it?
397. My tomato sauce is very watery
398. What type of yoghurt should I use for making curry?
399. What causes a tomato sauce to have a bitterness and getting rid of it?
400. Brown sugar instead of white sugar
401. Does paneer have to be cooked?
402. What's Fruit Salt?
403. My sourdough starter is bubbling but not rising, suggestions?
404. Proper way to add marshmallows to brownies?

405. How do I remove turmeric stains from metal/plastic cookware?
406. American recipe using 'a can of tomato sauce'
407. Are bay leaves dangerous to (unwittingly) eat?
408. The best way to clean a French Press coffee maker
409. At what point is water considered "at a boil?"
410. How to cook cod?
411. What is the best way to store carrots?
412. How long will homemade salad dressing stay good in the fridge?
413. Is it safe to cook a steak that was left out (raw) for 7 hours?
414. Is it safe to eat a pork loin that has been refrigerated for 6 days?
415. How can I melt cheese for dipping?
416. Lunch meat is slimy on outside?
417. Fix a bad vegetable soup
418. What does vanilla extract add to a recipe?
419. What's the best way to store rice long-term?
420. Papadum sauces - making my own
421. Convert seed based measurements to pre-ground?
422. How can I make use of an underripe mango
423. What is the ideal hydration for bread dough?
424. Cleaning a clogged espresso machine Portafilter
425. Cooking slow-roasted pork to 190F?
426. Can I safely serve raw beef roasts that were left out to thaw for several hours?
427. How can I get more flavorful jasmine rice?
428. How to pick a good mango at a local store?
429. Are caraway seeds and fennel seeds the same?
430. How many times is it safe to reheat chicken?
431. How do I know if a black banana is too old to be eaten?
432. Why don't my muffins rise and develop tops properly?
433. Does pesto go bad?
434. What kind of meat is used in cheese steak?
435. How to ferment dosa batter?
436. Differences between haddock and cod
437. Is there anything I can substitute eggs for when making meatloaf?
438. Can I use cottage cheese instead of cream cheese when making a cheesecake?
439. Why is my Pizza Dough always too sticky to knead?
440. What is the difference between whole grain mustard and regular yellow mustard?
441. Can someone please give an explanation of different egg preparations?
442. Can I freeze marinated chicken breasts?
443. I left fully cooked lasagna out all night
444. How much Saffron to use?
445. How do I make liquid glucose from powdered glucose
446. What's a good alternative to rice wine vinegar?
447. How long is it safe to drink coffee after brewed?
448. Can Brussels sprouts be eaten raw?
449. How do I neutralize a strong garlic flavor?
450. How long will previously-frozen vacuum-packed chicken last in the fridge?

451. How does boiling remove vitamin C from food?
452. How to make puffed/popped rice?
453. How long can cooked food be safely stored at room/warm temperature?
454. How to keep cooked spaghetti fresh if I serve them an hour or so after cooking?
455. How to salt and roast pistachios?
456. Can I replace pine nuts with other nuts in a pesto sauce recipe?
457. Baking cakes in the Microwave ovens as compared to Electric ovens
458. How to smoke chicken without it coming out tough?
459. How to clean a clogged Misto oil sprayer/spritzer?
460. Is pyrex safe to use on a gas burner?
461. Non-alcoholic substitute for brandy?
462. Can you freeze jalapenos?
463. Is my bacon still safe after being left at room temp. for 32 hours?
464. Is it bad to cook frozen meat without thawing it?
465. Substitutions for greek yogurt?
466. How long does grease take to go bad/rancid when sitting out?
467. Pink salt vs regular salt
468. Is there a substitute for aluminum foil?
469. Is it safe to reuse loose tea leaves the next day? What precautions need to be taken for storing tea for reuse?
470. What temperature is the "warm" setting on a conventional oven?
471. How can I make my banana bread more moist?
472. How can I stop fish from sticking to a stainless steel pan?
473. Counteracting a metallic taste in canned tomatoes?
474. What is the best way to store chopped vegetables?
475. Toasting sandwich bread before packing a lunch - when is it appropriate?
476. Which type of oil/fat should I use for deep frying?
477. How long can fish be left out?
478. How do you prevent oatmeal from overflowing?
479. Are coffee mugs oven safe?
480. How to minimise sugar in meringue
481. Substitution for egg to bind hamburger mince
482. How long does it take botulism spores to germinate in the fridge?
483. Way to fix sharp tasting sauce
484. How does the number of eggs affect a cookie recipe?
485. Cooking frozen Pizza in the microwave
486. Will avocado stay fresh longer if stored in the refrigerator?
487. In my new mixer, my bread dough gets wrapped around the kneading hook. What should I do?
488. How long do you let a turkey rest after cooking?
489. Will store bought chicken eggs hatch?
490. How does one stop sushi seaweed wrapping being too chewy?
491. What happens if I brine my turkey for 2 days?
492. What is in eel sauce?
493. What does "bring to a simmer" mean?
494. Used warm setting by accident

495. How long does parmesan sprinkle cheese last in the refrigerator?
496. What is meant by "neutral" oils?
497. Is it safe to store batter/dough that contains eggs?
498. When to use convection/fan bake vs bake
499. How to balance out sourness of lemon juice, specifically in a mayonnaise?
500. How do I prevent coconut milk from separating in Thai curry?
501. Can I store raw gnocchi dough in the fridge?
502. Can I use mascarpone as a substitute for cream cheese?
503. How do I remove bitterness from zucchini?
504. Can you make your own black garlic?
505. Why are my (italian Whole foods) sausages still pink inside?
506. What is the purpose of oil or butter in bread?
507. How can I quickly save an unflavorful curry?
508. Does having spoiling food in your fridge cause other food to spoil faster?
509. Does ceramic non-stick cookware "fail", and if so, how?
510. What is the conversion rate between dry beans to cans of beans?
511. What does the "bold" setting on my Cuisinart coffee maker do?
512. Does it matter what type of wine is used to make mulled wine?
513. How do I tone down the intensity of raw onion?
514. How far in advance can sweet potatoes be peeled?
515. Why can't these fish sticks be made in a toaster oven instead of real oven?
516. What difference would using Rock Sugar make in tea?
517. Why skim "scum" from the surface of a simmering stock?
518. How do Chinese restaurants tenderize their meat?
519. What makes a good vessel for storing sourdough starter?
520. How is boiled rice different from steamed?
521. Can I use a rice cooker with flavored rice boxes?
522. Egg replacer for bread dough?
523. What are the impacts of common pizza dough errors?
524. Should I buy steel or ceramic knives?
525. Tough roast.. what's going wrong?
526. Never ending soup; is it actually safe?
527. How long can coconut milk last in the fridge?
528. Easiest way to strain fry oil?
529. How long can I store a food in the pantry, refrigerator, or freezer?
530. What is the difference between white and pink ginger?
531. How to prevent "sweating" chocolate covered strawberries?
532. No oil on non-stick pans?
533. Make microwave popcorn in the oven
534. How do I know if my meat thermometer is ovenproof?
535. Can microwave safe glass vessels be used in an electric oven?
536. What should be the material of the vessels to be used in an electric oven?
537. What can I substitute for eggs in a pancake recipe?
538. What temperatures do low-medium-high on the stove correspond to?
539. How to make a cake less dense
540. In what container should I put lemon water for storage?

541. What am I doing wrong with my pressure cooker?
542. Why does meat in the crockpot always end up dry?
543. What should I cover bread dough with while it's rising?
544. How to poach an egg without vinegar?
545. Is it safe to defrost cooked meat and eat it (without reheating)?
546. Which oils are considered flavorless?
547. What is the difference between risotto rice and paella rice?
548. What is the substitution ratio for mini marshmallows to large marshmallows?
549. Is there something better than mineral oil for cutting boards?
550. What causes curdling and how can you prevent it?
551. Can you estimate how long it takes to reduce a liquid?
552. What is the difference between pizza sauce and spaghetti sauce?
553. Whipping-cream will not stay hard or keep its peaks and gets runny
554. What rice should I use when a recipe asks for "short grain rice"?
555. What is the best rice for sushi?
556. What happens when you mix whiskey and water?
557. Chicken smells like eggs
558. Can I prepare instant noodles in the microwave?
559. Difference between parsley and coriander(cilantro)?
560. How is the lamb meat made in lamb gyros?
561. Dry milk in bread: purpose, and substitutions
562. How should I store beansprouts?
563. Making cake icing look professionally smooth
564. What can I substitute for vegetable oil in a recipe?
565. Best way to cleanly cut brownies?
566. How to convert a muffin/cupcake recipe to a large muffin recipe
567. What's the best way to get a charcoal taste on a propane grill?
568. Can coconut cream be transformed into coconut milk, or vice versa?
569. Does nutritional yeast expire or go bad?
570. What should I do if power goes out while I am baking cake/cookies?
571. What oils are suitable for Indian cooking (i.e. extended frying duration)?
572. Is it possible to have a good crust without prebaking a quiche?
573. What kind of cookware is suitable for a glass ceramic stovetop?
574. Is white vinegar the same as White Wine vinegar?
575. Which fruits and vegetables should be kept in a fridge, and which outside?
576. Preventing a burnt burger patty when pan frying
577. Do slow cookers require liquid to operate?
578. How can I tell when ground beef is fully cooked?
579. What are the pros and cons of coarse and fine coffee ground?
580. Can I let my bread dough rise in the mixer bowl?
581. What's the difference between latte, mocha, and all the other drinks on a coffee-house menu?
582. What's the difference between fajitas, enchiladas and tacos?
583. What does cream of tartar do in baking recipes?
584. How can I get a corn tortilla to be pliable enough to work with?
585. Reusing pickle brine

586. What can I use instead of annatto?
587. Can I safely clean/eat harvested foods that have aphids on them?
588. What's the difference between masa for tortillas and for tamales?
589. How much does a cup of Nutella weigh?
590. When I'm separating egg whites, how much does it matter if a little yolk gets in?
591. What is the standard amount (if there is one) for a "glass" of wine?
592. Why is my masa mushy?
593. Can cashews go bad? If so, how do you tell?
594. How much rice should I cook per person?
595. How to bake Frozen French Fries
596. Is it safe to roast marshmallows over a sterno flame?
597. Pizza in Oven : Bottom/Mid/Top
598. Does chocolate syrup need to be refrigerated?
599. What are those black fibers in my mango?
600. How long will food last in a refrigerator that is turned off?
601. What happens to an acorn squash when its skin turns orange?
602. What is the shelf life of a garlic bulb, with the "skin" still on, left in the fridge?
603. Can I put a disposable aluminum pan directly over a burner?
604. Too much water in box cake mix batter. Can it be fixed?
605. What can be used as an alternative for Applesauce?
606. Why is mixing good whiskey with cola/ginger ale frowned upon?
607. Shelf life of soft or medium boiled eggs?
608. What meats can I serve medium rare and why?
609. Are there any yeast-less breads that can be used as sandwich bread?
610. Is there any difference between cheap and expensive vodka?
611. Is ginger a good substitute for galangal in Thai green curry?
612. What is ground red pepper?
613. What is the difference between "vanilla" and "Mexican vanilla"
614. What would be a good substitute for coconut milk in curry sauces?
615. How can I stop my cheese seizing?
616. How much is a bunch of spinach?
617. Fixing Sticky Seasoning on Cast-Iron Pan
618. Eating food from a slightly rusting cast iron dutch oven...is it safe?
619. How do I cut out the vein/tendon from a chicken breast tenderloin?
620. Sticky and unmanagable sourdough
621. Is a "cup" on a coffee maker always 6 oz? Is this a standard in the US?
622. Is it okay to use aluminium foil instead of parchment paper while baking cookies?
623. How to trim a cake so it's level?
624. Pan frying chicken breasts?
625. Can I make pickled eggs that don't require refrigeration?
626. How to prevent a cookie from becoming spongy like a cake?
627. How to clean scrambled eggs from a pan?
628. Will soaking chicken in milk hurt the chicken
629. How long does it take for milk to spoil unrefrigerated?
630. Why did my grandfather-in-law salt his beer?
631. How do I maximize the shelf life of my homemade hot sauce?

632. At what point should carrots be thrown away?
633. Can dry ice in a liquid poison you?
634. What is the lowest and slowest way I can bake pork ribs?
635. How is the chai latte in Starbucks made?
636. How long will ground beef stay good after being frozen?
637. What is the difference between green, white and black tea?
638. How long should I cook boned shoulder of Lamb?
639. What does al dente really mean?
640. Dough Too Wet - what to do?
641. Why are my pomegranate seeds white?
642. How long will infused alcohol last?
643. What is the right use of bake and broil?
644. How long do meatballs in sauce need to be heated in a crock pot?
645. Why didn't my jello set?
646. What kind of herbs are common in Italian dishes?
647. Can I use microwave turntable glass plate in convection mode?
648. My Shrink Wrapped Steaks are Brown when I thaw them!
649. How to properly sauté mushrooms so that they don't release water?
650. What's the difference between chutney and relish?
651. Rule of thumb for cooking multiple things in a microwave at the same time?
652. What is the best and fastest way to liquify Nutella chocolate spread?
653. How do I know if my salmon fish is cooked properly?
654. Slow cooker- can I turn up the heat
655. What makes a bread either close or open crumbed/textured?
656. What is the correct ratio to make self-rising flour?
657. Difference between conventional oven with fan assisted and convection with fan assisted?
658. What is the best substitute for Provolone?
659. What is 00 flour and when should I use?
660. What causes tea to be bitter, and how can I avoid that bitterness?
661. What vegetables should I add to a japanese curry?
662. Can you make whipped cream with half and half?
663. How long will homemade Pico de Gallo last in the refrigerator?
664. What is the rind of Brie cheese made of?
665. How does adding baking soda to soaking beans/lentils reduce the gas they make you have?
666. What difference does the bar pressure makes in espresso coffee machines?
667. Stewing beef - how long is too long?
668. Can I use distilled white vinegar instead of white wine vinegar when making my own dressing for gifts?
669. I have an unopened package of mozzarella cheese that is a month past it's "Best By" date, is it safe to eat?
670. Is it safe to eat green onion slime?
671. Do I have to tie my turkey legs together?
672. Cuisinart 12 cup coffee maker - How many grams of ground coffee to make a full strong drip pot?

673. Can tomato paste be substituted for tomato purée?
674. Prevent scrambled eggs from sticking to stainless steel
675. Eggnog to Spirit ratio?
676. How do you know when a baked potato is done?
677. What is the difference between tomato puree, paste and sauce?
678. Mushroom replacement in Beef Wellington
679. How long do eggs last outside the refrigerator and out of the shell?
680. How can I thicken whipping cream?
681. Is it safe to eat a chicken that leaked a ton of red fluid after roasting?
682. How to thicken Chili without compromising flavor
683. How should I modify my vanilla frosting to convert it into a chocolate frosting?
684. How to pan sear a thin steak?
685. sprig of thyme dry substitute ratio
686. What ensures big holes in my bread?
687. Is a whole chicken still safe after 5 days marinating in the fridge?
688. Are Damascus steel kitchen knives worth it?
689. Difference in cookie texture if we use melted vs softened butter
690. What is the difference between cheesecake and NY cheesecake?
691. How long do raw chestnuts keep?
692. Does ginger have to be peeled? If so how?
693. Do canned kidney beans contain Toxins?
694. Mystery "organ" on the underside of chicken thighs?
695. Is it ok to store open cans in the fridge?
696. How to make yogurt without any existing yogurt
697. How much tea is ideal out of one tea bag?
698. How much to reduce salt when using salted butter in place of unsalted butter
699. Why did my roast beef turn out chewy and not tender? Where did I go wrong?
700. What is the difference between corn flour and corn meal?
701. Substituting vegetable oil for canola oil
702. What does meringue powder do in butter cream icing?
703. What is the best way to store homemade sauces?
704. Does water boil faster with the lid on?
705. How can I prevent spices from lumping together?
706. Difference between Spumante & Champagne
707. How would I substitute fresh spinach for frozen?
708. How to use a honey dipper?
709. Why are there no recipes combining both yeast and baking powder?
710. How should I store leftover rice noodles?
711. Do nuts ever go bad?
712. How can I rescue overproofed bread?
713. Why would IQF shrimp say "do not force thaw under running water"?
714. Replacing egg whites with whole eggs when baking cookies
715. Should I use whole eggs or only yolks in Spaghetti alla Carbonara?
716. How to get puff pastry to cook right through
717. Turkey frying oil temperature issues
718. How do you cook calamari / squid and avoid making it tough?

719. What is "pizza crust yeast"?
720. Do raisins have a maximum shelf life?
721. Making yogurt without heating milk?
722. What is the basic technique for making tea with teabags and a mug?
723. What's the size of the plastic cup that came with my rice cooker?
724. How should chuck roast be grilled to maximize tenderness?
725. How do I make my bread/buns super soft?
726. How long does it take to smoke a chicken?
727. Is it safe to use a propane torch bought at a Hardware store?
728. Do frozen ahi tuna steaks need to be seared?
729. Keeping rice paper spring rolls moist
730. What is each side of a 4-sided grater for?
731. Adjusting baking time and temp for small cupcakes?
732. How can you recognize cold milk that has gone bad or is about to?
733. Does a head of lettuce really need to be refrigerated?
734. Fresh milk curdles when added to hot coffee and tea
735. How do I determine if my mussels are fresh?
736. Vanilla extract vs. Vanilla powder
737. Substitutions for Monterey Jack cheese in the UK
738. How long should chia seeds soak?
739. How to make crispy/dry potato chips/crisps?
740. What is the shelf life for chocolate chips?
741. Can I use normal household glass items to steam cook inside pots?
742. Is it okay to keep flour in the freezer?
743. What exactly is "vegetable shortening"?
744. How can I attach printed rice paper decorations to cakes / cookies?
745. Should flour be thrown out past its expiry date?
746. Refreezing already thawed bread
747. When to add fresh basil to a tomato sauce?
748. How do I accurately take a chicken thigh's temperature?
749. Cause of foam in fried chicken pan?
750. How to make fried chicken tender and juicy?
751. How to fix a sauce with overheated yogurt that has separated?
752. Whiskey inside a metal flask for a month. Safe for drinking?
753. What are the dos and don'ts regarding cleaning a bamboo cutting board?
754. Dishwasher safety - "top shelf" vs. "bottom shelf"
755. How to adapt brownie recipe to cook well in a mini-muffin tin?
756. Is fresh cod with worms safe to eat?
757. What is the difference between French and British cuts of beef?
758. How do I know if food left at room temperature is still safe to eat?
759. How long does Marsala wine last, after opening?
760. What can I do with an arm roast?
761. homemade pizza - getting the dough crispy
762. Can I substitute whole eggs for egg whites in cake mix?
763. Can you refreeze chicken after it has been cooked from frozen
764. Are these worms in my black eyed peas/beans?

765. What are the difference between outside and inside skirt steak?
766. Can ghee be used instead of butter in dessert recipes?
767. What to do when too much liquid added to flour mixture?
768. I boiled dry my 18/10 ss pot, is it damaged and unsafe to cook with now
769. How to grease a pan without shortening or butter
770. Should homemade lasagna be frozen cooked or uncooked?
771. What kinds of milk are low in carbs?
772. How long to cook pork ribs in the oven?
773. Can evaporated milk be converted to "regular" milk?
774. How do I get seasoning to stick to home-popped popcorn?
775. Uncovered Raw Meat or Milk in Fridge
776. How to store hard boiled eggs that are peeled so to avoid moisture build up?
777. How long can I store a 'naked' Pavlova?
778. Cast iron pan has black residue on it
779. How to identify a good espresso?
780. What is the best way to reheat a sub-style sandwich?
781. Why do baking recipes call for instant coffee instead of fresh ground coffee?
782. Water in the microwave to reheat pizza better
783. What's the difference between a cupcake and a muffin?
784. refrigerating meat after cooking
785. When should I add spinach to homemade pizza?
786. Advice on use and care of Le Creuset cast iron skillet
787. Chopped onion versus dried minced onion
788. Can I defrost and refreeze chicken?
789. Should I cook my pot roast on high or low?
790. How much turkey should I plan per person?
791. How long can boiled eggs be stored in the fridge?
792. Why is milk powder used in bread machine recipes?
793. What are the acceptable methods to thaw food items?
794. I ate undercooked steak, what can happen to me?
795. Are cooked shrimp shells edible?
796. Crumbly cookie dough
797. Can soft-boiled eggs be reboiled and turned into hard-boiled eggs?
798. Safe to leave oven on at 180F while at work to cook ribs?
799. Is there any danger to letting food cook in a slow cooker for a very long time?
800. Is a black coating dangerous when cooking on cast iron?
801. Italian Sausage still a little pink?
802. Pork butt roast: slicing temp vs pulling temp
803. Can I test my oven temperature without an oven thermometer?
804. What can I use as a replacement for Curry Powder?
805. Turning regular noodles into no-boil noodles
806. Does simple syrup require refrigeration?
807. Is it ok to use plastic containers to bake in an electric oven?
808. Keeping bananas fresh for longer
809. How to keep fried fish warm and crispy during transport to venue?
810. Too much pepper in soup: any way to fix?

811. How to cook chicken cutlets in a cast-iron skillet
812. How to reheat a baked potato?
813. Are Pyrex casserole dishes safe for use on electric stovetops?
814. Lumps of flour in my sauce
815. Can I blend hot soup in a ninja?
816. How long can I keep bread dough in the refrigerator?
817. How long can fresh yeast be frozen?
818. If a few of my eggs crack when making them hard-boiled, is it still safe to eat them?
819. First onion or first minced meat?
820. How to prolong the life of chillies in a refrigerator?
821. How much prime rib should I plan per person?
822. Ceramic cup seems to be cracked internally, is it safe to use?
823. How do I clean burnt milk from a glass-ceramic stove?
824. Can I put raw ground beef in the crockpot when making chili?
825. Removing that eggy smell from cakes
826. Why exactly is thawing via hot water bad?
827. Properly melting butter and sugar together for butterscotch bar recipe
828. What ingredients make powdered sugar not gluten-free?
829. What can I use as a replacement for ricotta or cottage cheese in a lasagna?
830. How does soaking liver in milk work?
831. How to cook beef shank so that it is fall-off-the-bone tender?
832. Is soaking beans 24 hours unrefrigerated safe?
833. Is it safe to store unopened metal cans in the refrigerator?
834. How to prevent fish disintegrating in frying pan
835. Chicken stock quantity to substitute for 1 stock cube (knorr)?
836. Substitute for sesame oil?
837. How do I reheat a casserole in the oven?
838. What is the difference between instant and filter coffee?
839. How much water does pasta absorb when it is cooked?
840. How to keep fresh-made soft pretzels from getting soggy or stale?
841. What makes cooked chicken chewy?
842. Brie Cheese and expiration date
843. Why is 180 degrees C so common in recipes?
844. Is there a downside to tenderizing meat?
845. Adding melted butter to cold milk in baking
846. How to reheat pork belly: keep the crackling crackly?
847. How can you tell when a roast is done?
848. How do I cook and hold pasta for 200 people?
849. Undercooked cookies
850. Should a roast be covered in liquid in a slow-cooker?
851. Is it safe to use a tea kettle with black dots on the bottom?
852. Is there such a thing as "food grade CO2"?
853. How do I get rid of bugs in rice?
854. how much powdered gelatin to one gelatin leaf?
855. How long will tuna salad stay good refrigerated?
856. How to store a banana that was cut in half to preserve the other half?

857. How much yeast is in a "package"?
858. What is the US equivalent of Golden Syrup (UK)?
859. Green streaks on raw meat: is it safe?
860. How to get breading to stick to chicken?
861. How long does ceviche keep?
862. Emulating Starbucks Frappuccino Cream Base
863. Can I store bread dough overnight?
864. Can I use Cheddar cheese for pizza?
865. How to know when to remove lemon squares from oven?
866. What is a good substitute for oyster sauce (for someone with a shellfish allergy)?
867. Beef discoloration on parts not in contact with air
868. Is there an alternative to spreading flour when rolling the dough?
869. Is cooking beans or any other food in metal cans safe?
870. Why won't my beans soften?
871. What is the difference between a prawn and a shrimp?
872. How much is a cup of graham cracker crumbs in crackers and weight?
873. What is the difference between a spring roll and an egg roll?
874. How can I tell if bell peppers have gone bad?
875. Can I use extra virgin olive oil for cooking steak?
876. Is my microwave still safe to use after accidentally heating metal in it?
877. Gumbo base tastes burnt, but the final product does not
878. Why commercial gummies do not melt?
879. How does a Miracle Thaw work?
880. Why can't this ice cream scoop go in the dishwasher?
881. How can I keep fruit salad fresh longer
882. Is there a difference between tepid water and lukewarm water?
883. What is the temperature range for food not to burn your mouth?
884. Can I substitute vegetable oil for olive oil?
885. What is the difference between noodles and pasta?
886. Why does my bread smell like vinegar?
887. How to absorb/remove excess water that you've added to a dish?
888. How to prevent the chicken breasts from drying out
889. Cooking and storing rice for a whole week
890. Food Safety Question - Refrigerator Temperature
891. Why is fish not considered as meat?
892. What is the real difference in lo mein, chow mein, mei fun, and chop suey?
893. Egg safety. When to eat and when to not eat
894. How to measure 7g yeast and 10g salt without a proper scale?
895. Rice with worm and possibly their eggs
896. Beef mince (ground beef) smells like vinegar
897. What is the difference between chickpeas and garbanzo beans?
898. How can I keep my buttercream from becoming grainy?
899. What is a good substitute for Farro?
900. Does store-bought Kombucha spoil? If so, how can I tell?
901. Can you put polystyrene in the microwave oven
902. What is water temperature after electric kettle switches off?

903. Boiling Chicken Breast (or any meat) before cooking to cook evenly
904. How do I fix a cast iron pot that was heated empty for hours?
905. What is the difference between a New York Strip and a Bone-In New York Cut Sirloin?
906. What can substitute for barley in soup
907. What is the white dust on red grapes?
908. uncooked pork left out overnight in original packaging
909. Bringing water to boil with rice or alone and then add rice?
910. Why is my pecan pie always runny?
911. How to store homemade pasta without freezing
912. Is there a super close substitute for graham crackers?
913. How can I safely re-heat a chicken pie without burning the crust?
914. Coconut Water from White vs Brown Coconuts
915. Fully cooked ham left out for 10 hours, is it still safe to eat?
916. Fudge not setting up-- any salvaging possible? Alternate uses?
917. How to know potato is done without poking it to check softness?
918. Why should or shouldn't I peel button mushrooms?
919. What can be substituted for green onions when making crab cakes?
920. What temperature is 'High' in a 950 watt microwave?
921. What do the clock-like symbols under plastic containers mean?
922. Using low oven temperature to accelerate proofing
923. Is there any advantage of applying dry rub overnight for baby back ribs for smoking?
924. Can I leave uncooked rice sitting in water for an hour or longer before cooking?
925. Nonalcoholic Substitute for Marsala Wine
926. Convert fresh basil leaves to a dry measurement
927. Baking in gas oven does not brown the top
928. How do I practice piping icing without wasting icing and money?
929. Should I cover food while reheating it in a microwave?
930. Is it bad to eat cheese after its expiry date?
931. How much does one cup of fresh spinach weigh?
932. How many ounces is a British "tin" of tomatoes?
933. How to make baking soda
934. Can I make risotto without wine?
935. Can spaghetti noodles replace lo mein noodles?
936. What can I use as a replacement for cumin?
937. If I can't find baking soda or baking powder, what should I do?
938. Is a jug of milk left out for 12 hours at room temperature safe to drink?
939. Why is expired frozen chicken safe to eat?
940. Is it safe to not wash mushrooms?
941. Soaking fruit in alcohol
942. How long will soaked chia seeds last?
943. What's the most effective way to mix a jar of natural peanut butter?
944. How does the order of mixing ingredients affect the resulting cake?
945. Do induction cookers increase risk of cracking cast iron?
946. How long do peanut butter sandwiches last at room temperature?

947. Will spoiled food always make you sick?
948. Is safe to eat jerky with white mold?
949. Cooked Cottage Pie, refrigerated. How to reheat
950. What is a clove of garlic?
951. Sausage discolouration - is it safe to eat?
952. How to heat up already baked french bread in oven to get a crispy crust
953. Can I cook a slow cooker recipe on high instead of low, but for shorter time?
954. Is it okay to use stainless steel in oven?
955. My chicken breasts release a lot of fluid when cooked. How do I prevent this?
956. specific temperature vs "medium heat" on an induction cooker?
957. Cooking multiple dishes at once in the oven
958. Storing rice krispie treats
959. Glass Dish Baking Temperature
960. What is the difference between marinara and spaghetti sauce?
961. How long will spaghetti and meat sauce last in the refrigerator?
962. Is it safe to leave a broth simmering overnight on an electric stove?
963. How to simmer bone broth safely with an overnight pause?
964. "Acetone" smell on bread
965. What can I use as a substitute for hoisin sauce?
966. How much meat should I serve per person?
967. Is there supposed to be a difference between General Tso's and Sesame Chicken besides the seeds?
968. Lots of water coming out of chicken breasts when cooking in pan. Why?
969. Is heated up bleach dangerous?
970. Is it safe to eat the clam that didn't open?
971. Is eating uncooked spaghetti dangerous?
972. If uncooked rice is soaked for 2 days, is it still safe to eat (after it's cooked)?
973. What is the difference between Atlantic and Steelhead farmed salmon in taste and how to cook?
974. Only the core of my banana is black. Is it safe to eat?
975. Cracked Eggs & Safety
976. How to tell when bacon is cooked enough?
977. Why is my garlic brown and slightly translucent?
978. Can I refrigerate bread dough after the first rise and bake it later?
979. Should I bake cookies with the oven heated from the top or the bottom?
980. Pizza crust too hard in home oven, how to make it softer?
981. How do I remove aluminum foil from the bottom of my oven?
982. How much minced garlic is one clove?
983. Can a disposable aluminium pan be used to bake a cake?
984. Do I put the pot roast above or below the vegetables in my crock pot?
985. Add spice then oil, or oil then spice?
986. My cast iron has become flaky, did I damage it?
987. Is it true cooked food cannot be left in room temperature for longer than 4 hours?
988. Is there an easy way to tell if a pan/pot is oven-safe?
989. French Fries: Why soak in cold water, and if so, why a long time
990. When to add vegetables in slow cooker?

991. Where can I buy fresh, live yeast for making bread? (NOT active dry yeast)
992. How much weight does pasta gain when boiled?
993. How to turn a brownie mix into a cake?
994. What is the difference between granulated cane sugar and granulated sugar?
995. Correct measurement for chicken broth powder to water
996. Is eating rice well after its use-by date a bad idea?
997. What is the difference between Microwave, Microwave Oven, and Oven?
998. Is the un-moldy part of tomato paste still safe to eat?
999. Why are my macarons cracking on top?
1000. How can I cook 1/2 a cup of rice?
1001. Combining dishes that need oven temps of 450, 425, 400, and 350
1002. White residue emerging while cooking bacon
1003. Why must the oven be preheated for a Pyrex glass pan?
1004. Are the white things on a bread normal?
1005. Possible to thicken gravy without flour or cornstarch?
1006. Cookies are soft in the middle, even though the edges are browned
1007. Bake frozen pizza without a tray - will it melt and drip?
1008. When using puff pastry in the base of a savoury pie, do you need to blind bake it?
1009. Is it okay to freeze a cheesecake for a shorter period of time as opposed to chilling it longer?
1010. What does the "bagel" setting on toasters do?
1011. What does it mean if my chicken tastes like fish?
1012. Smelly chicken - is it unsafe?
1013. Why should (or shouldn't) we wash rice before cooking?
1014. Can you cook a digorno's pizza after its been thawed for 1 day
1015. What are these white 'bits' in my nutella
1016. What can I substitute for Cointreau
1017. Is it safe that my medium-rare steak is cold in the middle?
1018. Fixing too much corn starch
1019. Is cereal a soup?
1020. I bought a bag of Brussels sprouts that looked fine but smelled exceptionally bad, even for sprouts
1021. How much do egg yolks and whites weigh, in grams?
1022. How to tell if baked drumsticks are done?
1023. Can Freshly Caught Fish Remain "Fresh" for 2 to 3 Days in Refrigerator?
1024. Why does this entire carton of eggs have 2 yolks each?
1025. What is this colored fiber in my chicken?
1026. My date has some black powder in it. Is it safe to eat?
1027. Cold / cooked pasta safe to eat?
1028. Pyrex that can be used in an instant pot
1029. Reducing the moisture in cooked rice for making fried rice
1030. Cooked or raw mushrooms on pizza?
1031. Are eggs left in car trunk for 3 days safe to eat?
1032. When kneading bread dough, how sticky is 'too sticky'?
1033. Rescuing a CUT but unripe avocado
1034. Are rare burgers safe?

- 1035. Holes inside a sweet potato
- 1036. Why would boiling milk in an electric kettle break the kettle?
- 1037. What kind of oil and vinegar are used on italian subs?
- 1038. my cookie dough was in the fridge overnight and now its rock hard can I microwave it?
- 1039. Food was left in Instant Pot for a month and it grew mold. Is it safe to use it after cleaning?
- 1040. Can I take a glass baking dish from the fridge and put it in a hot oven?
- 1041. How long should I wait for my gas oven to heat up?
- 1042. Why does diluted half & half not make a substitute for whole milk?
- 1043. How do I fix improperly seasoned cast iron pans?
- 1044. How to reduce the sour taste in gravy?