

Cleaning a Spice Grinder ‘ral tablespoons of raw the grinder and pul

r. This will

ng off one or more unt of chopp hop the entire stalk across top. easier to get just the u need, and storing the

ry is more convenient, since the ole stalk gets shorter as you use it.

Scrubbing a Blender

Fill the dirty blender bowl halfway with hot water and add a couple of drops of liquid dish soap. With the top firmly in place, turn the blender on high for 30 seconds. Most of the debris pours right out with the soapy water, and the blender jar need only be rinsed or washed lightly by hand.

Prepping for Cake Baking While measuring the dry ingredients for the cake you’re baking at the moment, also measure ingredients for future cakes into two or three zipper-lock bags. Label each with the date, the name of the cake, and the location of the recipe and pop

them into the freezer for future use.

Seeding Tomatoes

When seeding tomatoes, your salad spinner is a speedy alternative to scooping the guts out by hand. Core and cut the tomatoes into small pieces and spin them until most of the seeds are released. Repeat the spinning process as necessary to remove excess seeds.

Wiping Down a Microwave Fill a microwave-safe bowl with water and microwave for 10 minutes. The steam loosens dried food particles so they can be wiped off with ease.

Mincing Garlic

Not even professional chefs can match the speedy, precise work of a good garlic press. Our favorite from Kuhn Rikon (\$20) breaks down cloves more finely and evenly than a knife can, which means better distribution of garlic flavor throughout a dish.

Ready-to-Use

Parchment Paper

Streamline your cooking/baking prep by cutting multiple pieces of parchment paper into lengths to fit a baking sheet. Then, to prevent them from

curling, store the cut pieces in the baking sheet weighed down with a second baking sheet.

Peeling Hard-Cooked Eggs After draining the hot water from the pot used to cook the eggs, shake the pot back and forth to crack

the shells. Add enough ice water

to cover the eggs and let cool. The water seeps under the broken shells, allowing them to be slipped off without a struggle. S

Zap Time from Recipes The microwave isn’t just for reheating le’ most efficient appliance in the kitchen.

rosemary, thyme, oregano, mint, and marjoram paper towels and microwave for | to 3 minutes.

EASY-PEEL GARLIC Rather than tediously stripping away their papery exterior, microwave skin-on garlic cloves for 15 seconds. Their skin will peel right off.

» BAKED POTATOES IN A HURRY The microwave can cut a russet potato’s hour-long baking time in half. Poke a few holes in each potato with a fork and microwave them for 6 to 12 minutes, turning halfway through cooking (the potatoes should be slightly soft to the touch). Transfer the potatoes to the middle rack of a preheated 450-degree oven and bake until a skewer easily glides through the flesh, about 20 minutes.

ftovers. For some applications, it’s the

INSTANT DRIED HERBS Why wait days for herbs to air-dry when the microwave can dehydrate them in minutes? Place hearty herbs (such as sage,

) in a single layer between two

HANDS-OFF CARAMEL Boiling sugar to make caramel on the stove without burning it can be tricky, but it’s a snap in the microwave. Place | cup of sugar, Z tablespoons of corn syrup, 2 tablespoons of water, and % teaspoon of Su ese in a microwave-safe measuring cup or glass bowl. Microwave until the mixture Is just beginning to brown, 5 to 8 minutes. Remove the caramel from the microwave and let it sit on a dry surface for 5 minutes or until it darkens to a rich honey brown.

Making a Cheat Sheet

Rather than flip through a cookbook every time you need to know the doneness temperature of bread, meats, and fish, write the information on an index card, laminate it,

and attach it to your thermometer's protective case.

Brewing Morning Coffee Pre-measure ground coffee into individual coffee filters and then stack the coffee-filled filters back into an empty coffee can or another airtight container and store it in the freezer until it's time to brew the next pot.