12,167 Kitchen and Cooking Secrets

Wine Bottle Rolling Pins For a small job, a large wine bottle

will double as a rolling pin. Fill it with ice water.

Sharp Knives

Does your knife need sharpening? Slash the edge of a sheet of paper. A dull knife will tear the paper. A sharp one will cut cleanly.

Pizza Doctor

The crust is chewy. You made the dough too sticky. Next time, add a bit more flour or use less water.

Pest Control

You can catch more fruit flies with cider vinegar than with honey. Put it in a jar with a tiny hole poked in the lid.

Factoid

Our taste buds perform at maximum efficiency with foods in the 72°F to 105°F (22°C to 41°C) range.

Golden Rule

Never use a food processor or hand blender to make mashed potatoes unless you enjoy eating glue.

everyday tips, hints, techniques and more

By reading this compendium of kitchen wisdom, you can learn how to make it easier, faster, cheaper, prettier and better. There are literally thousands of tips, hints, observations and techniques just waiting to be discovered and shared. Whether you're just browsing through its pages or seeking an answer to a kitchen conundrum, you're sure to treasure this book.

Learn essential tips on a wide variety of topics:

Tools • Shopping and Storing • Pantry Basics • Refrigerator Basics • The Produce Department • Meat and Seafood • Liquid Assets • Cooking Techniques • Classic Dishes Baked Goods and Sweets
Entertaining Safety and Hygiene • Advice to Ignore

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ROSE

newspaper columnist. She works as a food editor and writer at the Toronto Star, the largest daily newspaper in Canada. Besides keeping on top of food news, she tests and develops recipes, tinkers with kitchen products and reviews cookbooks.

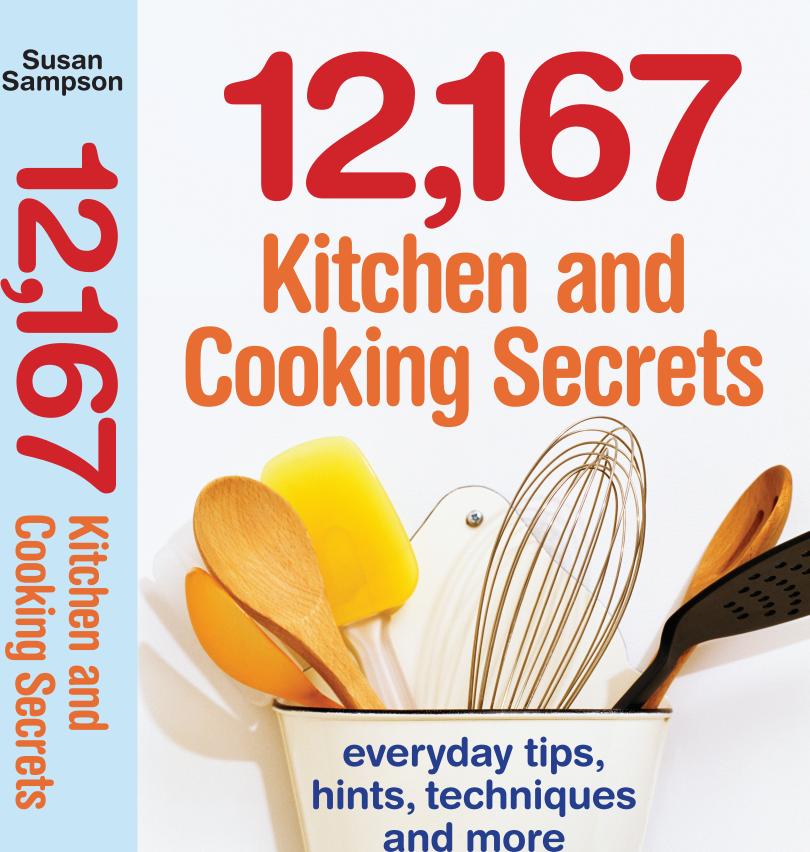


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