

Kitchen Shortcuts

HANDY TIP

Egg Tray

Rebecca Fingleton
Breckenridge, Colo.



I make a lot of custards with just the yolks of eggs, leaving me with an abundance of egg whites. I like to freeze them for later use, but I learned the hard way that once they are frozen, it's impossible to separate them from each other. So I drop each egg white into an ice cube tray to freeze. Once they're frozen, I transfer them to a zipper-lock bag and then can pull one or two out, as needed.

SMART PREP

Speedy Chile Seeding

Kelly Johnson
Austin, Texas

My family likes the mild heat of jalapeños, but if I don't remove the seeds and ribs, they can be too spicy for the kids. I figured out an efficient way to remove them: I slice off both ends of the chile pepper and insert an apple corer into the center. A quick twist and the ribs and seeds come out in one fell swoop!



DOUBLE DUTY

Improvised Rack

Irene Kim
Lakeside, Ariz.

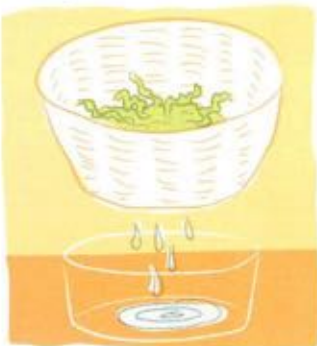
I live in a small apartment, so I don't have a lot of storage space for kitchen accessories. One day I wanted to make a roast chicken, but the recipe called for a roasting rack, which I don't have. I searched around the house for a substitute and uncovered my collection of metal holiday cookie cutters. I placed the cutters in the roasting pan and put the chicken on top. They worked perfectly to lift the chicken off the bottom of the pan.



KITCHEN EFFICIENCY

Slaw Spin Cycle

Colleen Costigan
San Diego, Calif.



Many recipes for coleslaw call for salting and draining the cabbage as a way to avoid watery slaw. To make neat work of this, I use my salad spinner. I salt the cabbage in the spinner insert, let it sit, then rinse the slaw, and spin. No more watery coleslaw!

HANDY TIP

Meat Mash

Jodi Comiskey
Chehalis, Wash.



While cooking ground beef and sausage for meat sauce, I discovered that a whisk works better than a wooden spoon to break up the meat, especially leaner sausage, into evenly sized bits.

KITCHEN EFFICIENCY

Garlic Microwave Magic

Ashley Byers
Maui, Hawaii

When recipes call for whole, peeled garlic, I've found that rather than tediously peeling off the papery skin, if I zap the cloves in the microwave for 15 seconds, the skins slip right off.



HANDY TIP

Rosemary Whirlwind, Tamed

Patty Maguder
Alexandria, Va.

I always find chopping fresh or dried rosemary to be a real chore. The spindly needles go flying all over the kitchen, and I lose half of what I've chopped. But if I pour just enough oil on the needles to barely moisten them, I can chop with ease.



DOUBLE DUTY

French Fry Lifter

Bob Grant
Bangor, Maine

I like to cook while I'm on vacation, so we usually rent a house rather than stay in a hotel. On one recent trip, I was frying French fries for the family and realized I didn't have a spider strainer, which I use at home to scoop the fried food from the hot oil. The house did have a grid-style potato masher, however, and I found that I could use it to pull a bunch of the fries out of the hot oil at a time.



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