



101

**Food, Fruit
and Kitchen
Hacks**



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101

Food, Fruit and Kitchen Hacks

by delicious-food.tv

66 life-changing things you can do with a lemon

When life gives you lemons...

When life gives you lemons, it's time to read this list. We researched all of the miraculous things you can do with lemons, from the juice to the peel. Uses include making you healthier, more beautiful, cleaner, and a better cook (obviously), plus so much more.

Here are 66 things you can do with a lemon:

DEODORIZING



Lemon juice can fight odors and make your home smell amazing

Clean the garbage disposal: Freeze lemon slices in plastic ice cube trays with vinegar. Once frozen, you can place a few cubes down the disposal, turn on the water, and run it for 30 seconds to clean and deodorize.

Freshen your fridge: Soak a cotton ball or sponge in lemon juice and leave it in the fridge for a few hours — your fridge will smell so much better, and it works even better than baking soda.

Make a DIY room freshener: Throw lemon peels, cloves, and cinnamon sticks into a pot of simmering water. It will make your whole house smell amazing, get rid of odors, and humidify the air, too.

Deodorize the humidifier: Pour in lemon juice with the humidifier water. Turn it on and let it run — the lemon juice will naturally deodorize the machine plus make the room smell fantastic.

Make your breath smell better: Drinking lemon water and combat the bacteria in your mouth. Just make sure to rinse with water afterwards since lemon juice can erode your teeth.

Deodorize trash cans: Throw a few peels into the trash can to keep everything smelling as fresh as possible.

Make the fireplace smell amazing: Use dried citrus peels like lemon and orange as kindling — to prepare, let them sit out on the counter for a few days so they can fully dry. They'll act as a flame starter and will make the fire extremely aromatic.

Remove odors from hands: Whether it's garlic or fish, cooking can make your hands smell horrible. Wash them with lemon juice and some soap to eliminate unwanted odors.

Neutralize cat-box smells: Make your home smell better by neutralizing the acidic smell of your cat box with a few lemon slices placed nearby in a bowl. It will have the same effect as store-bought air fresheners.

CLEANING

Polish furniture: Make a homemade furniture polish that will smell better and cost less than typical polishes out of lemon oil, squeezed lemon juice, and olive or jojoba oil. Combine the ingredients and buff with a cloth.

Remove food build up from a microwave: Place a bowl of water, lemon juice, and slices of lemon into the microwave. Heat on high for three minutes and remove the bowl. Any leftover food that used to be caked on will wipe right off and your microwave will smell amazingly clean.

Clean windows: Because it's acidic, lemon juice is great at cutting through grease or grime build up on windows and glass. You can also mix it with cornstarch, vinegar, and water for an even better window cleaning treatment.

Remove hard water stains from faucets: Hard water can make your tub dingy and leave you with unsightly stains on faucets and shower heads. Remove build up by taking a cut lemon and rubbing it on your shower fixtures — they'll look shiny and new when you're done.

Clean cutting boards: Freshen your dirty, greasy cutting boards with a handful of coarse salt and a cut lemon. Sprinkle salt on the cutting board and then rub it in with the cut side of a lemon. Wipe off the salt or rinse the board in the sink — easy. You can do the same thing with rolling pins and wooden salad bowls.

Revive your old coffee maker: Run your coffee maker through a full water-only cycle. Then, mix a solution of lemon juice and water together and pour it into your coffee maker water tank. Allow it to sit before turning it on and letting it run through the cycle. Make a fresh solution and repeat the process. Run another water cycle and soak the carafe, filter, and coffee reservoir in dish soap and water to remove any lemon taste.



From cutting boards to windows, lemon juice can clean just about anything

Clean marble: To remove rust stains from marble, sprinkle baking soda on the stain and add some lemon juice. Scrub and add more lemon juice and baking soda as needed. Wipe immediately with a clean, wet rag.

Polish brass and copper: Combine equal parts lemon juice and vinegar and then wipe the mixture on the metal with a paper towel. Polish with a soft cloth until dry. You can also combine lemon juice and baking soda to make a paste and have a similar effect to remove tarnish.

Polish silverware: Mix a tablespoon of lemon juice with 1 1/2 cups of water and 1/2 cup instant dry milk. Let the silverware sit overnight and then rinse and dry. If you're in a hurry, simply pour some lemon juice on tarnished pieces of silverware and buff with a clean cloth.

Make your dish soap more effective: Add a teaspoon of lemon juice to dish soap to cut through grease on dishes and make your soap even more effective.

Bleach plastic Tupperware: If your Tupperware is soaking up colors from your favorite spaghetti or tomato soup, rub with some lemon juice and let it dry in the sun to bleach away the stains.

Clean the toilet: Pouring in 1/2 cup of lemon juice and letting it sit will make toilet stains easy to tackle with a brush (and make the bathroom smell citrusy). You can also add 1/2 cup of borax for extra stain fighting powers.

Unclog a drain: Pour boiling water down the drain and then half a box of baking soda followed by 8-12 ounces of lemon juice. The lemon juice will react with the baking soda causing it to turn into a foam. Then pour more boiling water down the drain to rinse away the foam and the clog.

Remove water stains on shower doors: Cut a lemon in half and dip one half into baking soda. Rub onto the glass and then rinse and dry.

Create an all-purpose cleaner: Combining water, baking soda, vinegar, lemon, and lemon essential oil will create an amazing all-purpose cleaner for the kitchen or the bathroom. Get directions [here](#).

Clean cheese graters: Instead of ruining your sponge, clean your cheese graters using a half of a lemon instead. It won't matter if it gets grated a little and the acid in the lemon will cut through the cheese easily.

Polish hardwood floors: Make your own lemon-vinegar floor cleaner to fight mold, bacteria, and germs. It also has the added benefit of being non-toxic and will make your floors look great.

LAUNDRY



Spray lemon juice on white sneakers and let them dry and whiten in the sun

Gently bleach fabrics: Add lemon juice to hot water and soak your white linens. Then rinse and wash as normal. You can also add 1/2 cup of lemon juice to your cycle instead of bleach for similar results.

Spot treat your shirts: Pour lemon juice on the stain and add some table salt. Rub the stain between your fingers and then rinse. This is especially helpful with dark underarm stains, and will be even more effective if you let the clothing dry in the sun.

Get mildew stains out of clothes: Make a paste with lemon juice and salt and rub it into the infected area. Let it dry in the sun, and repeat until the stain is gone.

Remove grease stains: Mix lemon juice with vinegar and apply to the stain. Let it sit and then rinse off.

Whiten tennis shoes: Spray lemon juice on white athletic shoes and let them dry in the sun. It will bleach the fabric and even make them smell better.

COOKING



Keep produce like avocados from browning with a cold lemon water soak

Soak fruits and veggies in lemon water to prevent browning: After slicing up your fruit, keep it from oxidizing and turning brown by soaking in a cold bowl of water with lemon juice. Take out produce and pat dry. This works with apples, cauliflower, bananas, pears, potatoes, and avocados.

Revive limp lettuce: When lettuce starts to get soggy, you can soak the leaves in a bowl of cold water with the juice from half a lemon. Refrigerate for an hour and then dry leaves before adding to salads or sandwiches.

Keep rice from clumping: Add a spoonful of lemon juice while rice is cooking so it doesn't stick together at the end. Let it cool when it's done and then fluff with a fork.

Upgrade your ice cubes: Freeze lemon slices in ice cube trays (or cupcake trays if you want bigger ice cubes) and use them to add some zest to a standard glass or pitcher of water.

Marinate meats: Lemon juice is a brilliant marinade when added with oils and herbs. The acid in the lemon juice will break down the meat so that the oil and spices can flavor it even better.

Make candied lemon peels: Instead of throwing away your lemon rind, you can make candy out of it that you can put on cakes, into cookies, or just eat as a snack. All you need to do is boil the peels a few times with sugar and coat in sugar.

Keep brown sugar soft: Adding a lemon slice to brown sugar will keep it soft. The moisture from the lemon will keep the sugar from becoming rock hard and unusable.

Boost flavor and reduce salt intake: Studies have shown that if you use lemon juice and lemon zest, you'll use less salt to boost the flavor of your dishes. It's a healthier alternative instead of constantly reaching for salt and pepper.

Make a buttermilk substitute: If you don't have buttermilk, add two tablespoons of lemon juice to a 1% or 2% cup of milk. Let it sit so the acid sours the milk for 15 minutes and then add it to the recipe.

Make a sour cream substitute: Similar to the buttermilk tip above, lemon juice will sour whipped cream if you let it sit for 30 minutes or so. It will also cut your calories if you're used to adding a dollop of sour cream to a baked potato.

Make lemonade: You know what they say about life giving you lemons. Add some gin if you want a grown up lemonade.

BEAUTY

Lighten your hair: Lemon juice will bleach your hair in the sun. Create your own leave-in hair brightener by combining almond or coconut oil, cinnamon, and chamomile tea with lemon juice. Mix together and spray on your hair before heading outside into the sun. The lemon will lighten strands while the oil will make sure hair doesn't get too dried out. (Simple lemon juice will also do the trick.)

Fade age spots or freckles: Lemon juice will lighten and brighten skin by reducing freckles as well as fading age spots. Wash your face, pat dry, and then apply lemon juice with a cotton swab.

Make a brightening moisturizer: Mix coconut oil with a few drops of lemon juice to hydrate skin and brighten it at the same time. Since both are anti-fungal, the mixture will also help prevent acne.



Lemon juice will brighten hair in the sun

Whiten and strengthen nails: Mix lemon juice with olive oil and soak your nails. The lemon juice will brighten the nail while the olive oil will strengthen it.

Fight dandruff: Massage two tablespoons of lemon juice into your scalp and then rinse with lemon water. Repeat until dandruff is gone.

Fight acne: Lemon juice is a natural astringent which will fight the oil and clogged pores that can cause acne. After cleaning your face and patting dry, apply lemon juice to your face. After 10 minutes, rinse off with cool water. Repeat twice daily.

Exfoliate your skin: Combine lemon juice, sugar, olive oil, and honey to create a nourishing scrub for your skin. Apply to your body and face before rinsing off.

HEALTH

Start your day with lemon water: Drinking lemon water will give you a dose of Vitamin C, potassium, and will aid digestion and give your immune system a boost.

Soothe a sore throat: Lemon juice has anti-inflammatory and antibacterial properties which can help a sore throat. It also has lots of Vitamin C to help boost your immune system.

Treat canker sores: Because lemon is both anti-fungal and antibacterial, it will speed up the recovery time of a canker sore. Simply add lemon juice to a cup of hot water. Let steep, and then gargle with the solution. It will sting, but that means it's working.

Soothe skin rashes: Soak a cotton ball in lemon juice and apply to the rash. This works especially well with poison ivy.



Drinking lemon water is good for you since it has potassium and Vitamin C

Stop itchy insect bites: Rubbing a bit of lemon juice on insect bites will relieve the swelling and itching. Just make sure not to go outside with it on since you might attract more bugs.

Reduces phlegm and soothes a cough: Adding a little lemon juice with honey to hot water will reduce mucous build up, which can help you get better faster.

Remove warts: If you don't want to go to the doctor to treat your wart, try lemon juice as a do-it-yourself option. Dabbing lemon juice on the wart will break it down and it should disappear in two weeks.

MISCELLANEOUS

Polish leather shoes: DIY your own shoe polish with olive oil and lemon. Combine one part lemon juice with two parts olive oil and let it sink into the leather of your shoes. Wait for 10-15 minutes and then buff with a cloth.

Make invisible ink: Squeeze lemon juice into a bowl of water and then dip a cotton swab into it. Write a message on white paper and then wait for it to dry before heating the paper close to a lamp or light bulb to see the message.

Sanitize jewelry: Add a tablespoon of lemon juice to 1 1/2 cups of water. This is especially good for sanitizing earrings, but should not be used on pearls or gold.

Repel bugs from your home: Mop your floors with lemon juice and water to ward off roaches and fleas, and spray concentrated lemon juice on any areas you think bugs like ants may be getting in. Bonus points if you throw some lemon peels outside of entryways.

Remove pet stains from fur: Pinkish-red stains can sometimes form around your pet's eyes and mouth. To remove these stains, combine baking soda and lemon juice and rub it onto fur. Keep it away from your pet's eyes and wait for about 10 minutes before rinsing off. Always check with a vet first to make sure it's safe.

Remove berry stains from your hands: Berries can dye your hands red if you're not careful, especially if you're slicing, rinsing, or cooking with them. To get rid of them, make a paste of cornmeal and lemon juice and rub onto hands, let sit, and rinse off.

Kill weeds: Lemon juice will kill any weeds you don't want growing in your yard or driveway. Fill a spray bottle with the juice and douse the offending plants.

Make your own dog and cat repellent: If neighborhood cats and dogs are using your lawn as a litterbox, combine lemon peels with coffee grounds and place them where the pets usually 'go' — they hate the smell and will soon head to other yards.

Save hardened paintbrushes: If your paintbrushes look like there's no saving them, bring lemon juice and a little water to a boil and throw in the brushes to sit for 15 minutes. Wash them with soap and water afterwards and let dry. Bristles should feel soft again.



Kitchen Hacks: **30 Brilliant Ways To Clean And Organise Your Kitchen**

For many families, entertaining and eating is done right in the kitchen, which means that not only do you want a clean kitchen for cooking, but you'll also want space for having company over. For those that have small kitchens, having the space necessary means making use of every nook and cranny. Of course you could remodel your kitchen, but that wouldn't be very Lifehack-like.

These simple kitchen hacks will help you maximize your storage space, allowing you to keep your kitchen organized... but that's not all! I'm going to be throwing in some handy kitchen hacks that make cleaning super simple and quick! When it comes to cleaning around the house, the kitchen should be your priority. Why? Because it's where the FOOD is! And who wants the place where they store and eat their food to be disgusting?

1. Carve Out A Spice Niche



Spices and herbs play a big role for many people when it comes to cooking and these petite packages can take up a lot of storage space. Utilizing a spice rack that's mounted onto the inside of a cabinet door allows you to keep your spices organized and make use of an unused space, leaving you the option to utilize your cabinets for store something else, like your pots and pans. Don't feel like paying a lot for a spice rack or don't want to drill holes into your cabinets?

2. Use Magnets



Are you using your cabinet doors for some other clever way to give yourself additional storage? If so, you can still organize your spices in a clever way by making use of magnets. You can also use magnets for storing knives so that you don't have to use a knife block... just make sure you use a strong enough magnet so that your kitchen doesn't rain knives.

3. Make Freezer Shelves With Magazine Holders



Take some magazine holders and turn them on their sides for some great shelves that can be used to organize and protect flat-ish items.

4. Over The Sink Cutting Board



Preserve precious counter space with an over the sink cutting board which are just really just long cutting boards that are meant to fit over your sink. Not only do you save on either counter or cabinet space, but with these boards you can prevent vegetable and fruit peels or juices as well as other food bits that you're slicing, chopping and dicing from making a disaster on your kitchen counter or floor. Saves a lot of clean up with food prep! As an added bonus you can also use it to hide dirty dishes when an unexpected guest comes over.

5. Labeling System



Labels are a great way to help you organize your kitchen. You can even put the labels on the tops of jars so that when you store them in a drawer you can take the guesswork out of which container you want.

6. Add More Storage By Hacking “Unopenable” Drawers



Cabinet and drawer space can come at a premium, especially when working with a small kitchen, but fear not! When you've run out of room in your available cabinets and drawers, just create some more.

7. Hang Pots And Pans From The Ceiling

Give yourself more cabinet space by hanging pots, pans, and even cooking utensils from the ceiling. As a bonus, get yourself an attractive overhead rack and if you have a decent set of cookware, you'll end up with a funky, stylish decoration for the kitchen.



8. Store Lids With A Curtain Rod



A very simple solution that helps you organize your pot lids from [Instructables](#).

9. Create A Dedicated Kitchen Tablet

Do you have an old tablet that you rarely use? If so, why not turn it into a dedicated kitchen tablet so that you can get rid of paper clutter like the calendar on the fridge, the cookbooks in the cabinets, and the recipes that are scattered all along the countertops. Digitizing the paper clutter is a great way to save some kitchen space.



10. Roll Out Pantry



If you have some unused space between your refrigerator and the wall, you might want to make use of it with a roll-out pantry to store canned and boxed goods vertically.

11. Add A Kitchen Island

A kitchen island can bring some added functionality and organization to your kitchen as it can serve as both a place to eat as well as an extra storage space.



12. Use Drawer Inserts



One of the problems with keeping a kitchen drawer organized is the ineffective use of space. Too many times people just throw all the kitchen utensils and tools in haphazardly. Use drawer inserts to make it easy to sort utensils, cooking tools and more, allowing each to be more accessible.

13. How To Organize Your Fridge

The Organized Fridge

How to store food in the smartest spots



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1 KEEP YOUR COOL

Set the temperature to 40°F (5°C) or below – any warmer and you risk growing harmful food bacteria.

2 ARE YOUR DRAWERS HUMID?

Check humidity settings on produce crispers and deli drawers. Each needs to be the correct setting to maintain optimal freshness.

3 LOVE YOUR LEFTOVERS

Store leftovers for up to 4 days in clear glass containers. Seeing what foods are left over helps you to eat them up sooner!

4 NEVER MIX

Don't mix fruits, vegetables, and meat in the same crisper – contamination leads to spoilage and food waste.

5 DOOR PRIZE

Don't place your milk or quick-to-expire perishables in your fridge doors where temperatures can fluctuate. Store milk in a safe zone, on a middle shelf.

6 BOTTOMS UP

Store raw meat and seafood on the bottom shelf to prevent drips from contaminating food below. Wrap meat products properly.

7 DECLUTTER CROWDS

Air needs to circulate around food to keep it cool. An overly stocked or crowded fridge can create warm spots and cool spaces, leading to spoilage.

8 KEEP IT WHOLE

Don't slice food until you're ready to consume it, unless you're freezing the lot. Chopped meat, fruit, and veggies spoil faster than whole items.

9 FRIDGE ROTATION

Before every grocery trip, move older foods hiding in the back of your fridge forward – you'll see what's in stock.

10 KEEP IT CLEAN

Wipe spills and messes when fresh to keep your fridge tidy and clean. Remove expired items to save space for fresh leftovers and foods you'll want to eat.

14. Use A Tension Rod To Hang Cleaning Products



A tension rod can be a great way for storing and organizing spray bottles so that you have additional space in an otherwise cramped under-sink cabinet.

15. Use A Collapsible Wine Rack For Storing Bottles



Place a collapsible wine rack on the lower shelf of your refrigerator to keep bottles (wine, soda, water, etc.) on their sides. The one in the photo is modular so that you can add as needed.

16. *Hanging Fridge Storage*



Using below-shelf hanging organizers in your fridge to keep small food items from getting lost in the shuffle.

17. *Storing Garlic, Shallots and Onions*



If you have a bamboo steamer basket, use it to store garlic, onions and shallots. Due to bamboo steamers being well-ventilated, they're the perfect environment for storing onions, garlic, and shallots which will leave your fridge with some room for other veggies.

18. How To Keep Your Sponge Dry and Mildew Free



Once you've cleaned your dirty counter, sink and stains on the floor, it might be tempting to just run your sponge under some water and set it at the edge of your sink. Doing so, however, sets the stage for mold and mildew to build up. Thankfully, you can keep your sponge from becoming gross and unusable with a simple clip. Just place the sponge upright which will prevent it from sitting in water as well as help it air dry fast.

19. Clean Your Blender Quickly



After making a smoothie or using your blender to chop up the garlic, you can quickly clean it by pouring in warm water and a tiny bit of dish soap. Top the blender with the lid and turn it on and now it's all clean! Just make sure to give it a quick rinse after to get rid of the soap residue.

20. Rid Your Kitchen Of Foul Odors (At Least For A Day)



If you find that your kitchen smells a bit funky or you just want to conjure memories of mom's chocolate chip cookies, you can easily do so with some vanilla extract. Put two caps full into an oven proof dish and then place it in your oven for an hour at 300 degrees. The smell will encompass your kitchen as well as other parts of your home for about a day. You can also feel free to experiment with other essential oils like lemon if you'd prefer.

21. Prevent Clogs From Forming



To prevent clogs from forming in your kitchen sink, make sure to periodically pour boiling water down the drain. Doing so ensures that the oils in food products run down the drain as opposed to building up on the interior surface of pipes which is what leads to clogged drains. If you have baking soda on hand, you may want to consider pouring some down the drain prior to using the boiling water as baking soda is a great cleaning agent and can help to absorb any odors.

22. Clean Your Stainless Steel Appliances With Glass Cleaner



Glass cleaner will give your stainless steel sink and appliances the same streak-free shine that it does for glass and mirrors. Using a glass cleaner will also help to remove any fingerprints. Just spray a few times on a microfiber cloth and make like the karate kid by 'waxing on, waxing off'. Rinse thoroughly and dry your towel.

23. Clean Your Stainless Steel Appliances With Flour



Don't want to use a glass cleaner due to chemicals? Just apply some dry flour onto a microfiber cloth and buff it into your stainless steel appliance, sink or counter. Then rinse it off and the surface should shine like new.

24. Clean Your Silverware And Knives With Rust Spots Using Lemon Juice



Eventually, stainless steel silverware and cooking knives can begin to get spotty with rust, especially if you use the dishwasher to clean them. Just take your rusted silverware or cooking knives and soak them in a glass of lemon juice for a couple of minutes. The rust will loosen up, making it easy to scrub away... just make sure to hand dry it afterwards!

25. Clean Your Oven With Baking Soda

With some baking soda, water and a touch of elbow grease, you can easily clean your oven.



26. Clean Your Wooden Cutting Boards With Lemon And Salt



You may think your wooden cutting board is clean but even if you wipe it down after use or give it a quick rinse, it can still get grimy on the surface. To freshen up your cutting board, sprinkle some coarse salt and then use half a lemon (cut side down) to scrub the board. Make sure to squeeze some lemon juice as you go and then let it sit for 5 minutes. Scrape the dirty liquid off and then rinse with some water.

27. Clean Your Microwave



It seems way too easy to get microwaved food to explode which leads to messes that eventually need to be cleaned. Make it easy by putting a wet sponge inside your microwave and then spraying the inside with a mixture of water and essential oils. Microwave the sponge for two minutes, let it cool, and then use it to wipe up the leftover mess.

28. Clean Your Garbage Disposal With Lemon And Vinegar



Tons of gunk goes through your garbage disposal so it's a pretty good idea to keep it clean which can easily be done with some lemons and vinegar. Just slice the lemons into small pieces and then freeze the slices in vinegar. Run the lemon-vinegar cubes through your disposal every few days to keep it fresh.

29. Freshen Your Dishwasher



It's probably never occurred that your dishwasher needs to be cleaned since it's constantly cleaning itself and the dishes every time you run it, but every so often it's a good idea to freshen it up. Just run a cycle with vinegar and then do another for rinsing!

30. Freshen Your Garbage Can



Hose down your garbage can, dry it, and then sprinkle a few tablespoons of baking soda on the bottom to keep it stink free.

26 bizarre and ridiculously useful things you can do with mayonnaise *Not just for sandwiches.*

Whether it's on a BLT or in some tuna salad, mayonnaise can make anything more delicious. Because it's a whipped mixture of lemon juice, eggs, vinegar, and spices, mayonnaise can also break down in surprising ways and help solve some of life's weirdest problems. So instead of slathering this on your sandwich, maybe try one of mayonnaise's surprising other uses, such as removing sticker residue or buffing scratches out of wood floors. Keep reading to see the 26 things you can do with mayo.

WOOD FLOORS AND FURNITURE



Fill scratches in wood furniture: If your furniture has any scratches or cracks, you can fix them by applying mayonnaise in and around the affected area. Let it sit for a few days if you want to get the best results before wiping off and buffing with a cloth.

Remove water marks from furniture: Put a few dollops of mayonnaise on a paper towel and press it into the water mark. Let it sit for at least an hour before taking it off and wiping it clean. When the stain is gone, buff with a clean cloth.

Fix cloudy wood finishes: If moisture gets trapped under a wood finish as it hardens, the finish can look cloudy and opaque (this is sometimes called "blushing"). To fix the cloudy finish, spread mayonnaise over the surface and let it sit overnight. When you wipe it off, the stains will be gone.

Polish furniture: Oil, lemon juice, and vinegar make mayonnaise a great agent for polishing furniture. Rub it into the wood and buff with a cloth.

Remove scuffs and scratches on wood floors: Rub an oil-based soap like Dr. Bronner's on the wood floors to get off any grime and then apply a generous coating of mayonnaise for a few hours or overnight. Rub it off with a rag and the scuffs and scratches will be gone.

BEAUTY



Remove bubble gum from hair: Instead of using peanut butter, you can use mayonnaise to get bubble gum out of hair. Rub the gum-covered hair and gum itself with mayonnaise and then rinse while pulling it out.

Hair conditioner: You can use full-fat, organic, or homemade mayonnaise to deep condition hair. Dampen your hair with warm water and smooth on the mayo and cover your head with a plastic cap or wrap for up to one hour. The vegetable oil in the mayonnaise will give hair moisture and shine. Then wash it out with shampoo and rinse.

Condition finger nails: For an unorthodox manicure that will moisturize nails, you can “soak” them in a bowl of mayonnaise. Though it might sound gross, the lemon juice will help brighten nails while the vegetable oil strengthens and moisturizes.

Exfoliate skin: You can make your own skin-exfoliating scrub by mixing mayonnaise with sugar to help buff off dead skin cells. The oil in the mayonnaise will help add moisture and hydrate.

Make a face mask: You can DIY a face mask for dry skin by slapping some mayonnaise on your skin. The vinegar in the condiment will help exfoliate while the oil will make your face feel soft. Leave it on for 15 to 20 minutes for best results.

CLEANING

Remove bumper stickers: Because mayonnaise will break down adhesive, it works really well on bumper stickers you want to remove from your car. Apply mayonnaise on top of the sticker, let it sit for around 15-20 minutes before peeling off.

Clean piano keys: If your piano keys have smudges or grime on them, you can clean them easily with a little bit of mayo. Apply a little bit on keys and let sit for 10 minutes before wiping off.



Clean houseplants: House plants can get dusty, which is something most people don't think about. To make your plants look shiny and new, rinse the leaves and then apply a tiny bit of mayo to a damp washcloth and lightly rub into leaves for a bit of shine.

Remove crayon from walls: If your kid colored on the walls with crayon, you can remove it with some mayo. Coat the wall in the condiment and let it sit for a half an hour before rubbing off with a damp cloth or sponge. Repeat as necessary.

Wipe fingerprints off stainless steel: For any messy or sticky fingerprints on your gorgeous stainless steel appliances, apply a thin coat of mayo and then wipe off. It will look brand new.

Remove tar buildup: If you have any tar buildup that you need to get rid of, use mayo. Let it sit on the tar for a few minutes before wiping it up. Let it sit longer for even better results.

Sticker residue: To get sticky labels or price stickers off of your products, you can coat the sticker in mayo. Let it sit for 15 minutes to half an hour before wiping it off. The mayo will break down the residue, allowing you to rub the sticker off.

Remove tree sap: If the sap hasn't hardened, you can wipe it off with the help of a dab of mayonnaise. Let it sit until the tree sap has softened and then wipe away with a rag.

Polish silver: You can use mayonnaise to polish silver in a pinch since it contains lemon and vinegar, two ingredients that will help restore shine. Just make sure to test it first on a smaller area.

MISCELLANEOUS

Make the best grilled cheese: Obviously you can use mayonnaise on sandwiches, but did you know you could make the best grilled cheese ever with mayonnaise instead of butter? Click here for the full, delicious instructions.

Soothe sunburn: If you're out of aloe vera and need immediate relief, try applying mayonnaise to any sunburned area to soothe and cool.

Make three-ingredient biscuits: Mayonnaise can be used to make super easy biscuits. Just combine it with milk and self-rising flour. See the recipe [here](#).

Stop a squeaky hinge: If you have a door hinge that is squeaky, a dab of mayo rubbed into the metal can do wonders. Work it in by opening and closing the door a few times and then wipe away.

Kill head lice: If you're ever struck by a case of head lice in your house, mayonnaise can actually make a wonderful head lice killer since it will suffocate them. Using full-fat mayonnaise, coat hair entirely (using a shower cap if necessary) and allow to sit for 8 hours. See more instructions [here](#).

Mayo cake: Though you'd never think to add mayonnaise to a dessert, including mayonnaise in a cake recipe can actually yield a remarkably moist cake. Click [here](#) for the old school recipe.

Remove a ring that's too tight: To get off a too-tight ring, mayonnaise is a good lubricant that will work in a pinch. Apply a lot to your finger and work under the ring before twisting and pulling it off.



73 Genius Kitchen Hacks to Save Time and Money

Get creative with covering food, keep potatoes white, peel garlic the fuss-free way, foam milk without a frother and much more...

So maybe you think you've got it all figured out. You're the MacGyver of the kitchen—spatula in one hand, two eggs in the other. Crack, separate, and plop goes the egg in the bowl... with a bit of shell. The horror! What do you do? Hint: Using a spoon or your fingers isn't the answer. Thankfully, we have a solution to your egg quandary (number 10) plus quick fixes to tons of other food prepping, cooking, and baking predicament, from pitting a nectarine to softening butter the easy way. We've hacked your kitchen—prepare to have your mind blown (even if just a little bit).

Food Storage



1. Keep potatoes white

Cover shredded or diced potatoes with cold water before cooking to prevent the spuds from turning that gross grayish/brown caused by the release of a starch that makes them oxidize.

2. Slow down rotting

Store tomatoes stem end down to keep them from spoiling as quickly. This prevents air from entering and moisture from exiting the scar where the tomato once attached to the vine. Storing them at room temperature rather than in the fridge also makes them last longer.

3. Give bananas a longer life

Keep bananas fresher, longer by wrapping the end of the bunch with plastic wrap. Better yet, separate each banana. The plastic wrap blocks ethylene gases from releasing out of the stem, consequently ripening the fruit too fast (see number 8).

4. Speed up ripening

Be a total magician and morph a banana from green to yellow or a peach from crunchy to juicy all with the help of a paper bag. When fruit is tossed into the bag, concentrated ethylene gas helps it ripen faster.

5. Save cut fruit from browning

You've probably heard that a little squeeze of lemon juice can keep apple slices from looking unappetizing. A mixture of one part honey to two parts water works much the same to keep fruit from browning. The citric acid and vitamin C in lemon juice as well as a peptide in honey slows down the oxidation process that causes discoloring.

6. Prevent brown sugar from hardening

Help brown sugar stay soft and scoopable by tossing an orange peel or a slice of apple along with the sugar into an airtight container. For a quick fix, microwave brown sugar next to a small glass of water. The moisture within the microwave will help break up the block of sweetener.

7. Avoid plastic wrap disasters

Had enough of wrangling plastic wrap? Store the roll in the fridge to store leftovers with less of a hassle. Chilling the wrap makes it easier to transport it from the roll to your bowl.

8. Get creative with covering food

They're known for hair hackery, but shower caps are not limited to the bathroom. Cover leftovers with a fresh cap (right in their dishes) to keep bugs and unidentifiable particles from tainting food. They're reusable and a helluva lot easier than repeatedly removing and replacing plastic wrap or tin foil.

9. Check if eggs are still (incredibly) edible

Gently place raw eggs in a bowl of cold water to see if they've gone bad. If the egg sinks to the bottom, it's a-OK. If it floats, it has seen better days. Over time, the liquid inside eggs evaporates through the porous shell, leaving a gas bubble inside. The floatier it is, the older it is.

Peeling, Pitting, and Removing

10. Never wrestle eggshell pieces again

Scoop up bits of broken eggshell from a batter or bowl of cracked eggs ready from scrambling with an already-cracked egg. Gently ladle out the piece of shell with half of an eggshell. The shell acts as a magnet to draw up shell pieces without wasting too much egg.



11. Easily scoop out squash seeds

Remove seeds from vegetables such as squash and pumpkin with an ice cream scoop. Because the edge of the scoop is sharp, it cuts through the fibery, gooey stuff inside the squash easier than your hand or a regular spoon can.

12. Skim the fat

Spoon out excess fat from stocks, stews, and sauces by skimming a few ice cubes (wrapped in a paper towel or cheese cloth) along the surface of the liquid. The ice helps the fat solidify, making it easier to remove with a spoon or a piece of toast.

13. Separate yolks from whites

Separate eggs by gently squeezing a plastic water bottle over a cracked egg. When the bottle re-inflates with air, it will scoop the yolk right up. (Disclaimer: This method may take a little practice.)

14. Pit cherries with ease

Place cherries on top of an empty beer bottle, one at a time, and use a chopstick to push the pit into the bottle.

15. Flip that banana upside down

Ever had issues prying into a banana? You're not alone. Instead of wasting precious fruit by hacking into the stem end with a knife, gently press the bottom together and peel the banana from the bottom up.

16. Peel that papery skin from ginger

Ditch the peeler in favor of a spoon to peel finicky ginger root.

17. Peel garlic the fuss-free way

Remove all cloves from the bulb, then whack each clove with the side of a chef's knife. The skin will fall right off.

18. Peel citrus fruits without the mess

To avoid the mess and frustration, roll citrus fruits and/or microwave them for a minute for easy peeling (just be careful to not burn yourself).

19. De-skin potatoes without a peeler

Time to ditch the peeler again! Peel a potato in a snap by boiling it and then giving it an ice bath. The skin will separate from the potatoey center and you can pick it right off.



20. Pit stone fruits with a twist

Cut stone fruits, such as plums and nectarines, into two equal halves, then twist the halves in opposite directions. Use your thumb to pop out the pit (if your thumb doesn't do the job, gently pry it out with a butter knife, or cut the fruit into quarters for easier separating).

21. Peel boiled eggs in a big batch

Peel multiple hardboiled eggs at a time by shaking them in a lidded container. The eggs won't be pretty, but they will be ready for an egg salad much quicker than traditional methods.

22. Make eggshell removal even easier

Add baking soda or vinegar to water when boiling eggs for easier shell removal. Both substances permeate the eggshells and help the albumen (that's fancy speak for egg whites) separate from the shell.

23. Pit and peel an avocado with just one utensil

Cut an avocado into quarters length-wise to break the fruit from the pit (once it's down to the last section, you can just pop the pit right off). Run a knife under the tip of skin on each section, then peel it off like a banana.

24. Hull strawberries

Use a straw to hull strawberries (it's fate!). Press a straw through the bottom of a strawberry until it breaks through the top and takes the hull—the white part of the center of the berry—with it. Remove any remaining leaves with your fingers.

25. Make citrus fruits even jucier

To get the most juice out of a lemon, refrigerate then microwave it for 15 to 20 seconds. Bonus tips: Roll citrus fruits before squeezing, cut them lengthwise, and/or use a pair of tongs to squeeze instead of your own two hands.

26. Keep seeds from falling into citrus juice

Wrap citrus fruits in cheesecloth (or a clean stocking) for seed-free juice.

27. Remove pomegranate seeds (without dying your hands red)

Cut a shallow cone into the flower end of the pomegranate, then slice off the bottom of the fruit. Score the fruit along its natural ridges, and pry each section apart to reveal the seeds.

28. De-kernel a cob of corn without your teeth

Use a bundt pan to slice corn kernels off the cob. Place the pointy end of the cob on the center hole of the pan (with the open part of the pan facing up) and gently slice downward. The pan acts double duty as both a stand and a kernel collector.

Food Prep



29. Make cheese grating easier and less messy

Before grating semisoft cheeses such as fontina and fresh mozzarella, freezing it for about 30 minutes.

30. Cut the (soft) cheese with ease

Slice soft cheeses such as brie and goat cheese with unflavored dental floss to avoid smooching them. This trick also works for cake and cookie dough logs!

31. Prevent onions from making you weep

To stop onion-induced tears, freeze the onion before chopping. (Note: This trick only works if you're planning to cook the onions later—otherwise, after the onion thaws out, the raw pieces will be a bit soggy!) Or if you want to look absolutely crazy when your housemate walks in, put a slice of bread in your mouth (partially sticking out) to absorb the irritant gas before it reaches the eyes.

32. Deal with hard-to-open jars

To open a stuck jar lid, wrap the lid with a rubber band and give it another try. The band will provide extra traction. If that's still not enough (or your hands hurt too much), cover the rubberbanded top with a dishtowel, and try again.

33. Make your own buttermilk

To make buttermilk when there's none of the real stuff in the fridge, add a tablespoon of vinegar or lemon juice to regular milk. The mixture won't get as thick and creamy as buttermilk, but it will help create fluffy pancakes and quick breads just the same.

34. Cut cherry tomatoes in half all at once

Cut cherry or grape tomatoes in half with ease by placing them between two lids. Gently slice horizontally through the bunch of tomatoes while pressing down the top lid for perfectly halved tomatoes. What kind of lids? Anything works! Large yogurt container lids or Tupperware tops are two good options.



35. Soften butter in a flash

Keeping butter out on the counter for an hour isn't exactly ideal for a tight schedule. To speed up the process, grate it with a cheese grater or flatten it with a rolling pin (but put it in a plastic bag first) for spreadable, mixable butter in a pinch.

36. Soften butter faster (without a grater or rolling pin)

If you'd rather not use one of the tips mentioned above, cut a stick of butter into about eight pieces. More surface area will allow the stick to soften more rapidly.

37. Bring melted butter back to solid form

Revive over-softened butter by giving it an ice bath. Place the butter in a small bowl, and place the small bowl in a larger one filled with a few handfuls of ice and some cold water.

38. Measure sticky stuff without the mess

Coat a measuring cup or spoon with hot water or a dab of cooking oil (or spray) before measuring sticky substances such as molasses or honey. The heat or oil will help it slide right off and into a mixing bowl without leaving any behind.

39. De-crystallize honey

Bring new life to crystallized honey by placing the container in a bowl of hot water for five to 10 minutes.

Cooking and Baking

40. Don't waste your time flipping

Now don't flip out on us, but you don't always have to flip your food. When roasting items such as French fries and veggies, pre-heating your cookie sheet eliminates the need to flip halfway through. This method isn't suggested for baked goods like cookies (they wouldn't look so pretty).

41. Keep pots from boiling over

Prevent overboiling by placing a wooden spoon across a pot. Because wood is not a good material for conducting heat, the hot water strays away from the handle.

42. Cook a whole bird evenly

When cooking an entire turkey or chicken, ice the breast of the bird. Since the dark thigh meat needs more time to cook than the white breast meat, chilling the breasts will promote even cooking. (Check out these other tips for making the perfect turkey.)

43. Make a perfect poached egg

To poach an egg that's both tasty and aesthetically pleasing, use a metal mesh strainer to get rid of excess egg white. The strainer is also a great tool for gently lowering the egg into the water.

44. Cut brownies without the crumbs

There's nothing worse than pulling out a pan of perfect-smelling brownies only to destroy the entire pan when it comes time to slice. For perfectly square, clean-cut brownies (or other bars) grease a baking pan, line it with two strips of parchment (one from left to right, one from front to back), and grease the parchment paper too. Once cooked, let sit until cool to the touch. Once cooled, use the parchment paper edges to lift the brownies from the pan. Then slice with a serrated knife.

45. Use parchment paper for muffins

No muffin liners? No problem! Use 5-inch squares of parchment paper instead. To help the paper stick better, spray each well first. Then press the squares into each hole, folding the sides as needed to create flat walls. Plus, the makeshift liners look pretty darn fancy with those popped collars.

46. Foam milk without a frother

So maybe you don't have a fancy-schmancy espresso machine with attached milk steamer. We can't help you on the espresso front, but we can tell you how to get frothy, creamy, delicious milk foam on the cheap! All you need is a small jar with a lid. Fill the jar with a little milk (no more than halfway) and shake what your mama gave you (or your leftover jam jar) until the milk has doubled in size. Pop off the lid and microwave the milk for about 30 seconds.

47. Brew coffee without a coffee maker

Boil coffee in a pot of water (use the same amount of coffee and water you would for a coffee machine). Once the coffee is removed from the heat and the grounds have settled to the bottom (four or five minutes), ladle the coffee off the top of the pot into cups.

Reheating and Storing Leftovers

48. Give leftovers new life

Save the rice, pizza toppings, and grilled chicken. Instead of tossing leftovers in the trash, repurpose them into other meals like casseroles and frittatas.

49. Reheat pizza and other baked goods without drying them out

When reheating pizza or baked goods, place a cup of water in the microwave with it to add moisture to the air (therefore keeping the food from drying out).

50. Keep birthday cake fresh for days

Dug into a cake and didn't finish the whole thing? Save it from drying out by securing a slice of bread to the exposed portions with toothpicks. The bread holds in the cake's moisture.

51. Reheat pasta in the microwave the right way

Reheating a giant blob of sauced spaghetti can get tricky—sizzling around the perimeter, ice cold in the middle. For even warming, shape leftover pasta into a donut (with a hole in the middle) on a plate.

52. Reheat bread in the microwave without producing hockey pucks

Much like number 49, the key to reheating already cooked foods is to add some moisture. When it comes to bread, set the microwave to a low power setting, and drape the rolls or buns with a moist paper towel.

Freezing



53. Save fresh herbs for later use

Use an ice-cube tray or muffin tin to freeze fresh chopped herbs in water, olive oil, or stock for later use as a seasoning agent.

54. Chill wine and cocktails without diluting

Cool down a fresh glass of wine or a fancy cocktail by plopping a few frozen grapes in your glass.

55. Steer clear of ice cream freezer burn

Place a piece of wax paper over ice cream before putting it back in the freezer. The barrier will help prevent freezer burn!

56. Easily cut meat into thin slices for stir-fries

Does your stir-fry ever really look the same as when you ordered take out? While the veggie part is easy, it's tricky to produce thinly sliced chicken or beef—unless you partially freeze the meat before cutting it.

57. Extend nuts' shelf life

Freeze shelled nuts to preserve their natural oils (which may go rancid at room temperature over time).

58. Cool down coffee without diluting it

Fill an ice cube tray with leftover coffee (cooled to room temp) and let the cubes set in the freezer. The coffee cubes will keep an iced cup of joe from becoming watered down. You can even customize the cubes by adding milk and sweetener.

Cleaning



59. Clean cast-iron without causing rust

Scrubbing cast-iron with soapy water is a no-no (it'll strip away the seasoning on the pan built up from all those dishes). Instead, clean cast-iron with a salt scrub to remove stuck-on bits of food.

60. Remove icky cooking smells from your hands

Neutralize garlic- or onion-scented hands by rubbing them with lemon juice, baking soda, or stainless steel. Why stainless steel? When you touch the material, the molecules in the steel bind with the stinky-stanky causing molecules (such as sulfur from garlic).

61. Give the coffee grinder a clean new look

Coffee grinders don't exactly get dirty, but grinds often clump inside the grinding well. To remove stuck-on grinds, toss a few chunks of stale bread into the small appliance, pulse, then dump the crumbs. The coffee will stick to the bread!

62. Clean fruit and veggies without harsh chemicals

Clean fruit and veggies without harsh chemicals. Scrub fresh produce with a mixture of baking soda and water to remove grit, grime, and pesticides.

63. De-crust a microwave

Soak a sponge in water, pop it in the microwave, and let it cruise around the turntable for a minute. This double-whammy hack loosens all that gross caked on stuff inside the microwave (making it easier to wipe away later) plus it helps disinfect the sponge too!

64. Make an electric kettle glimmer

Lime scale often builds up on electric kettles, French presses, and other metal kitchen tools. To make them shimmer and shine like they're brand new, scrub them with one part vinegar to one part water. If there are no electrical elements to what you're cleaning, go ahead and soak the metal in the solution, or fill a kettle with the vinegar water and let it sit overnight.

65. Bring new life to wooden spoons

When wooden spoons don't exactly look (or smell) like they used to, boil them in a pot of water and leave them lying in the sun to dry.

66. Keep wooden cutting boards looking new

Scrub a wooden cutting board with coarse salt and massage with half a lemon to clean away food particles and food smells. Rub the board with food-grade mineral oil (find it at a hardware store) to condition the wood once a month.

Kitchen Organization and Safety

67. Combat cross contamination

Have two cutting boards—one for raw meat, one for everything else. It'll help separate uncooked meat juices (ewie) from raw fruit and veggies, keeping you and your family safe from cross contamination. If you're extra ambitious, purchase two different colored boards so there's no confusion.

68. Keep recipes clean

Display a recipe or cookbook from your kitchen cabinet with a pants hanger. It'll keep the pages in sight and out of the line of oil splatters or counter spills. Laptop stands are another effective tool to elevate heavier cookbooks off your workspace.



69. Keep sponges dry

Use a binder clip (upside down) to keep a kitchen sponge upright so it dries faster and stays ick-free for longer. Decreasing moisture in the sponge means germs, mold, and stink have less of a chance to build up.

70. Put an end to slippery cutting boards

Place a damp (not sopping) dishtowel underneath a cutting board to keep it from slipping and sliding across the kitchen countertop.

71. Cover sharp edges

When storing knives in a drawer, pop a wine cork on the tip. It'll keep the knife from jabbing wandering hands, plus keep it from jostling around when a drawer is yanked open. The safest knife storage option is a block (which will also stave off blade dulling).

72. Keep knives sharp

Store knives upside down in a countertop knife block (blades facing upward) to keep them from dulling. After chopping, transfer food to a pan or bowl using the back of a knife rather than drawing the blade across the cutting board, causing it to dull quicker. And remember kids, a sharp knife is a safer knife.

73. Learn to fight fires

Before stopping, dropping, and rolling, sprinkle baking soda onto a small grease or electrical fire to extinguish the flames. When heated, baking soda releases carbon dioxide, which helps stifle the fire.

21 Awesome Fruit Hacks

That Will Change Your Life

1. Better way to peel mandarin orange.



2. Use orange peel for candles.



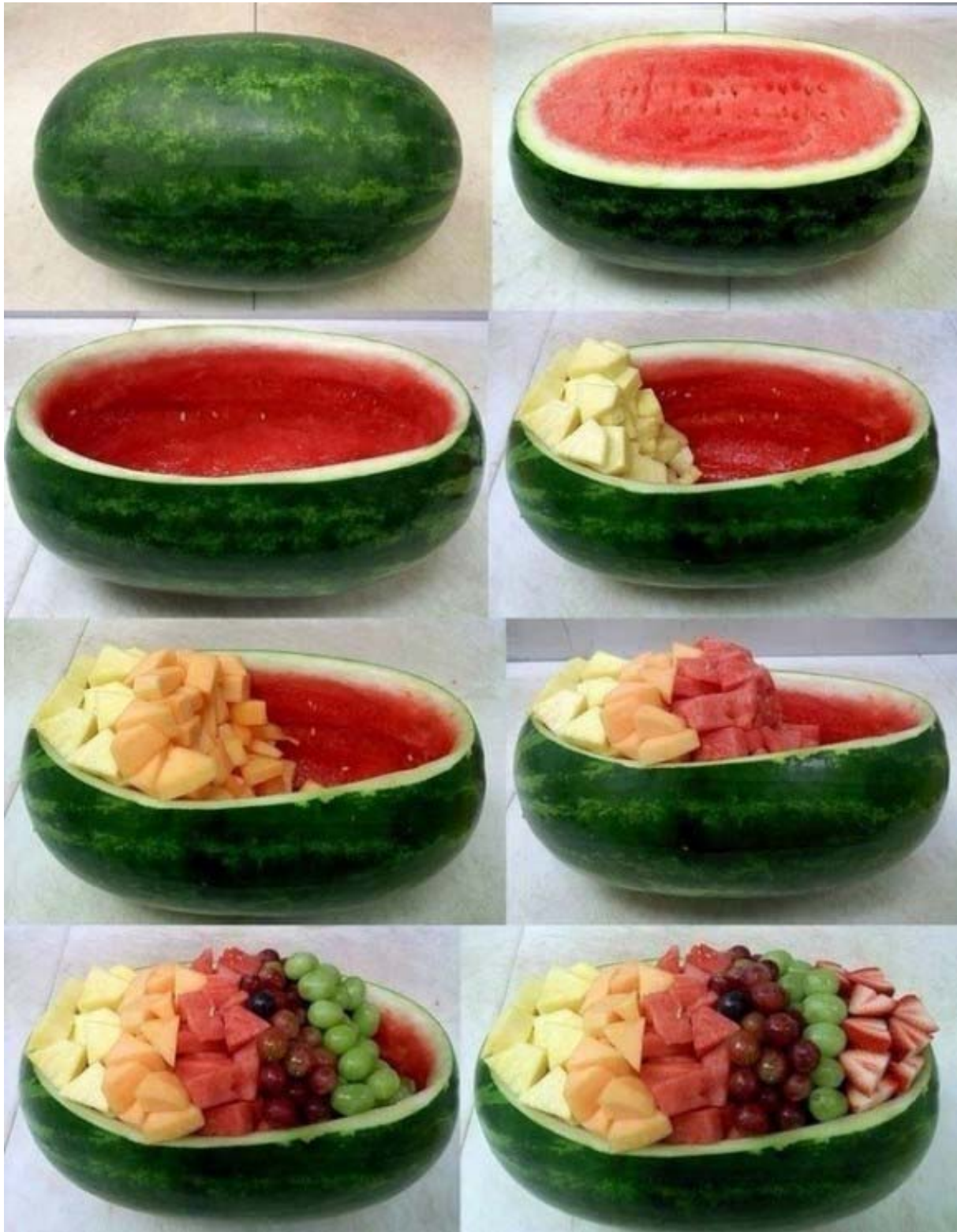
3. Ice cream without dairy. Just ripe frozen bananas with a little water.



4. Grate organic lemon rinds and freeze. Add lemon zest to salads, smoothies, cold and hot tea, and water. The rind has more antioxidants than the lemon juice.



5. A watermelon fruit bowl.



6. How to pick a ripe avocado.



7. Fruit cubes.



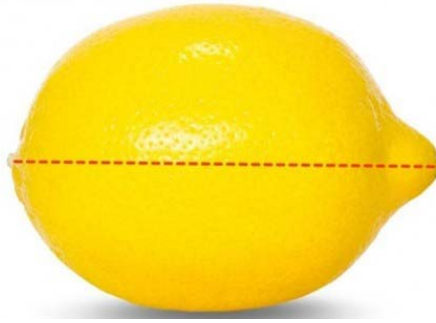
Fruit +
Ice Tray



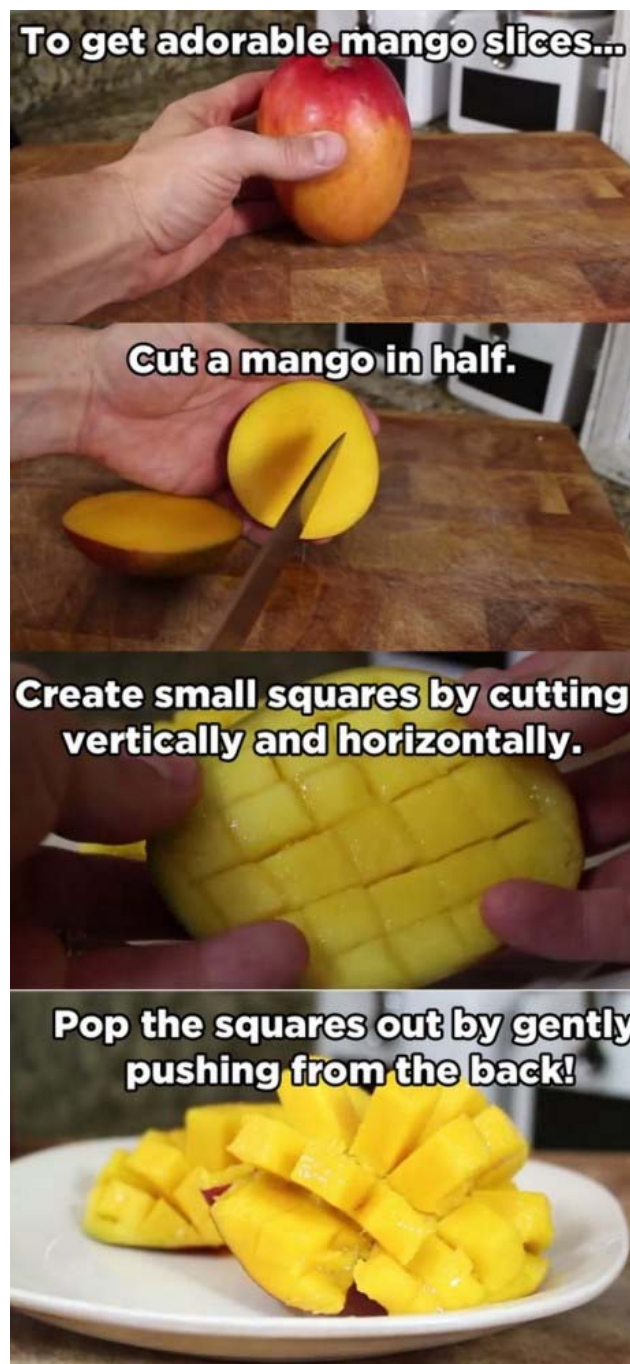
8. How to keep apple slices fresh.



9. Cut lemons lengthwise, it makes it easier to get juice. Or check out this [66 life changing things you can do with a lemon](#)



10. Proper way to cut a mango.



11. Drink fresh apple juice for vivid dreams.



Drink tons of apple juice before you go to bed. A chemical compound in the juice will help you to have vivid awesome dreams.

12. How to make dried fruit without a dehydrator.

To Make Dried Fruit
(IN YOUR OVEN),
Bake at 130-160F for:



© SPARKYTOLE

13. The perfect apple snacks.



14. Easiest way to deseed pomegranates. Cut it in half as normal, push out the center a bit, then just start whacking the back of it with a wooden spoon into a bowl.



15. Best way to open a banana. This is how monkeys do it too.



Hold the banana with its stem pointing downwards then pinch the tip gently.

16. Frozen grapes make the best snacks. They also chill wine without watering it down.



17. Cut ripe peeled bananas into smaller pieces, then freeze so they are ready for smoothies and make it easier on your blender.



18. Easy way to remove the strawberry leaves.



19. When storing leftover avocado in the refrigerator, keep the seed inside. Later, use the seed to [grow your own avocado](#).



20. Freeze watermelon so you can enjoy watermelon smoothies or other watermelon drinks anytime of the year.



21. Freeze avocados to use at other times. Cut them in half, peel and remove seed. Place into plastic bag and freeze.



7 Easy Kitchen Hacks

by LEAF - www.leaf.tv



Honestly, there are a few kitchen annoyances that we just can't stand. Crying from an onion? Hardened brown sugar? WARM wine?! NO MORE! We have 7 solutions to 7 of the worst kitchen problems.

- 1. Tears From An Onion:** Rub white vinegar over your chopping board
- 2. Can't Open A Bottle:** Add 1 rubber band on the body and 1 on the lid, twist!
- 3. Is This Egg Good?** Gently drop in a glass filled with water, if it sinks, get crackin'!
- 4. Naturally Disinfect Your Chopping Board:** Cover with kosher salt & firmly rub with half a lemon, rinse!
- 5. Can't Peel An Egg?** Add 1 tsp of baking soda to cold water, bring to a boil then take off heat and let sit for 12 minutes (crack & go!)
- 6. Keep Sugar Soft:** Add a couple of large marshmallows to the mix
- 7. Keep Your Wine Chilled:** Freeze frozen grapes in advance then add to your glass (they don't dilute your drink!)

49 Most Essential Kitchen Secrets

1. Make Sure Eggs are Fresh

If you're unsure of an egg's freshness, see how it behaves in a cup of water: Fresh eggs sink; bad ones float.



2. Extend Veggie Freshness

Line the bottom of your refrigerator's crisper drawer with paper towels. They'll absorb the excess moisture that causes veggies to rot.



3. Keep Champagne Bubbly

Don't throw away sparkling wine or champagne that's gone flat. Restore the bubbles by dropping a raisin or two into the bottle. The natural sugars will work magic.



4. Don't Waste Lemons

If you need only a few drops of lemon juice, avoid cutting the lemon in half — it will dry out quickly that way. Instead, puncture the fruit with a metal skewer and squeeze out exactly what you require. If you wonder what to do with rest of lemon, there is a [66 life changing thing you can do with a lemon.](#)



5. Keep Herbs Fresh

To keep herbs tasting fresh for up to a month, store whole bunches, washed and sealed in plastic bags, in the freezer. When you need them, they'll be easier to chop, and they'll defrost the minute they hit a hot pan.



6. Repel Bugs

A bay leaf slipped into a container of flour, pasta, or rice will help repel bugs.



7. Make Mushrooms Slime-Free

Prevent mushrooms from getting slimy by wrapping them in paper towels before refrigerating.



8. Avoid Stale Muffins

To revive day-old muffins, sprinkle them with water, place in a paper bag, and pop in a hot oven for five to ten seconds. The steam created by the water will restore moisture.



9. Don't Let Cheese Dry Out

Stop cheese from drying out by spreading butter or margarine on the cut sides to seal in moisture. This is most effective with hard cheeses sealed in wax.



10. Make Veggies Crunchy

When radishes, celery, or carrots have lost their crunch, simply pop them in a bowl of iced water along with a slice of raw potato and watch the limp vegetables freshen up right before your eyes.



11. Don't Let Cookies Get Hard

Store crispy and chewy cookies in separate containers. If you combine them, the moisture from the chewy cookies will make the crispy ones lose their crunch.



12. Prevent Bananas From Browning

Avoid separating bananas until you plan to eat them—they spoil less quickly in a bunch or you can always make a [banana muffins](#).



13. Don't Let Salt Harden

Put rice in your saltshaker to stop the salt from hardening. The rice absorbs condensation that can cause clumps.



14. Keep Butter Flavorful

Stock up on butter when it's on sale—you can store it in the freezer for up to six months. Pack the butter in an airtight container, so it doesn't take on the flavor of whatever else you're freezing.



15. Prevent Bacteria Growth on Dairy

Another dairy tip: In order to make cottage cheese or sour cream last longer, place the container upside down in the fridge. Inverting the tub creates a vacuum that inhibits the growth of bacteria that causes food to spoil.



16. Keep Honey Clear

Believe it or not, honey is the only nonperishable food substance, so don't get rid of the stuff if it crystallizes or becomes cloudy. Microwave on medium heat, in 30-second increments, to make honey clear again.



17. Retain Moisture in Pasta

Prevent extra cooked pasta from hardening by stashing it in a sealed plastic bag and refrigerating. When you're ready to serve, throw the pasta in boiling water for a few seconds to heat and restore moisture.



18. Save Your Cheese

You can freeze cheese! After serving, put leftovers back in the original package, wrap tightly in plastic, and freeze. Defrost in the fridge a day before serving. This trick works best for soft cheeses with a high fat content.



19. Protect Brown Sugar From Hardening

Keeping brown sugar in the freezer will stop it from hardening. But if you already have hardened sugar on your shelf, soften it by sealing in a bag with a slice of fresh bread or an apple — or by microwaving on high for 30 seconds.



20. Make Soup Less Salty

There's nothing more frustrating than over-salting a soup or stew you've spent countless hours—and countless dollars in ingredients—making. Try adding wedges of raw potato or apple to absorb the salt. Simmer for 10 minutes or so, then remove the wedges. If your soup is still too salty, sprinkle in a spoonful of sugar. If that doesn't work, a dash of apple-cider vinegar may do the trick. Finally, try diluting with water or low-sodium broth.



21. Get Rid of Soup Fat

And don't despair about soup that's too fatty—it can be fixed. If you have time, put the pot of soup in the refrigerator, wait 30 minutes, then skim the grease from the top and reheat. If you're short on time, add a few ice cubes and remove them as soon as you see grease sticking to them. Or try tossing a large lettuce leaf into the pot to absorb any extra oil. Discard the leaf once it looks limp.



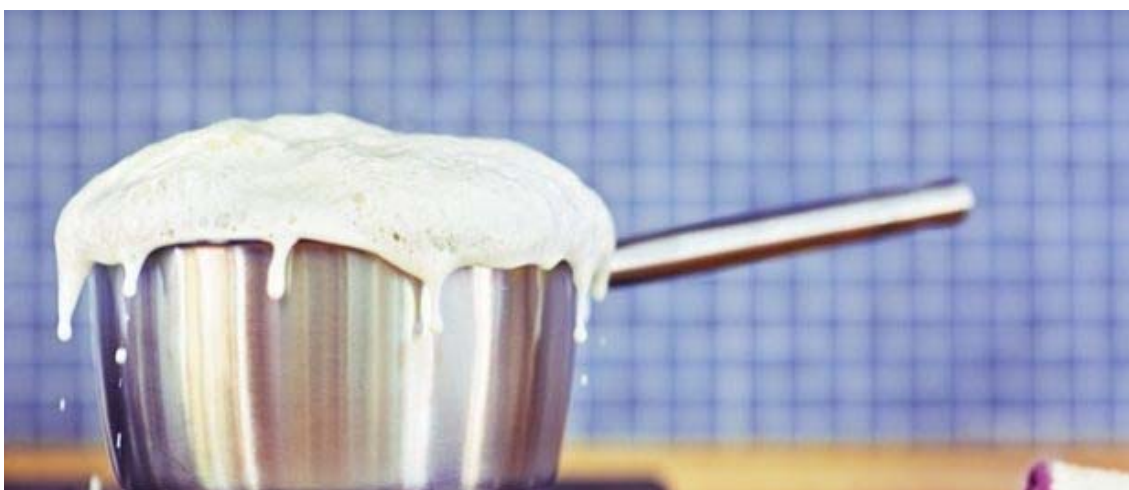
22. Substitute Yogurt for Cream

In a pinch, yogurt can be substituted for cream in recipes that don't require cooking. But yogurt can curdle when cooked—in which case, it's best to stick with whole milk or half-and-half.



23. Prevent Burnt Milk

If you burn milk while heating it on the stove, add a pinch of salt to temper the scorched smell and taste.



24. Combat Meat Toughness

Marinate inexpensive cuts of meat in at least one of the following: beer; vinegar; or citrus, papaya, tomato, or pineapple juices. These liquids contain enzymes or acids that will combat the meat's toughness.



25. Tenderize Meat

And if all else fails, tenderize tough meat by gently scoring the surface with a pizza cutter—for better results, go against the grain of the meat.



26. Save Burnt Gravy

If you burn gravy and don't have enough time—or pan drippings—to start from scratch, stir in a teaspoon of smooth peanut butter for each cup of gravy. This should eliminate any burned taste.



27. Cut Corn More Easily

Minimize waste and mess when cutting corn from the cob by mounting the cob in the hollow center of a Bundt cake pan, where it will be secure. When you run a knife down the cob, kernels will collect in the pan.



28. Make Juicing More Efficient

Before juicing citrus fruits, roll them back and forth on your kitchen counter to better release liquid from the segments inside.



29. Ripen Fruit Quickly

To ripen fruit overnight, place it in a paper bag with an apple. Apples release ethylene gas that hastens the maturing process of other fruits.



30. Rid of Containers of Odors

Because plastic food containers are porous, they frequently retain odors even after washing. Store them with crumpled-up black-and-white newspaper inside to absorb odors. Then give containers a rinse before using again.



31. Easily Break Down Poultry

A butcher's trick for breaking down poultry: First, separate the legs from the body. Next, separate the drumsticks from the thighs. Then, separate the wings from the body. Place the chicken breast-side down and cut along each side of the spine to remove the backbone. Finally, cut the breast in half.



32. Get A Healthy Dose of Omega 3s

To get a healthy dose of omega-3 fatty acids—without spending a fortune on fresh fish—incorporate canned anchovies into your cooking. Try sautéing them in olive oil and garlic before using, and they'll dissolve into an olive-like relish. Or buy anchovy paste, which virtually disappears in sauces and salad dressings.



33. Keep Cookie Sheet Organized

A vertical file folder can find a new home in the kitchen, keeping cookie sheets upright.



34. Freeze Waffles and Pancakes

Package extra pancakes and waffles as single servings in airtight plastic bags and freeze. When you need a quick breakfast, just reheat the frozen treats in your toaster.



35. Turn Leftover Mashed Potatoes Into Croquettes

Form cold mashed potatoes into little balls, dip in beaten egg, coat in bread crumbs, and sauté or deep-fry. You can also mix in crabmeat or salmon.



36. Put Extra Rice to Good Use

If you've cooked more rice than you can eat, make rice pudding by adding butter, cinnamon, sugar, and milk. Or create fried rice by sautéing with a beaten egg, soy sauce, and sliced green onions. Or toss rice with slivered almonds and raisins for a Middle Eastern-inspired pilaf.



37. Make Soup Stock More Flavorful

After finishing off a wedge of hard cheese, save the rind and use it to flavor soup stock. Just be sure to remove the rind and strain the broth before serving.



38. Make Ice Cubes From Iced Coffee

No need to pour a pot of leftover brewed coffee down the drain. Freeze the liquid in ice-cube trays to add to iced coffee instead of regular ice cubes. Your coffee won't lose its potency as the cubes melt.



39. Save Excess Bacon Fat

It's almost un-American to throw away bacon fat. Store the useful (if admittedly unhealthy) stuff in an airtight aluminum or stainless steel container in the freezer, and use it to make corn bread or fry eggs or potatoes. You can also use bacon fat instead of oil in a spinach salad: Combine two parts bacon fat to three parts balsamic vinegar. Add one part vegetable oil to the mix if you like a less pungent dressing.



40. Prevent Extra Cooked Pasta From Hardening

Stash extra pasta in a sealed plastic bag and refrigerate. When you're ready to serve, throw the pasta in boiling water for a few seconds to heat and restore moisture.



41. Give New Life to Stale Bread

Instead of tossing out stale bread, cut it into small rounds and freeze. Toasted, it makes a cheap, tasty substitute for fancy crackers.



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43. Make Instant Chocolate Pudding

Make instant chocolate pudding with whipping cream instead of water to create a rich-tasting mousse.



44. Layer Ice Cream

Layer vanilla ice cream with crushed cookies (or even just cookie crumbs) in a martini glass.



45. Make a Mini Trifle

Throw together a trifle with sliced grocery-store pound cake, whipped cream, and overripe berries macerated with sugar and your favorite liqueur.



46. Make Store Bought Cake Icing Taste Better

Make store-bought cake frosting go twice as far: Whip the icing with your electric mixer and let air plump it up.



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48. Save a Scorched Pan

To save a scorched pan, sprinkle the burned bottom with baking soda, then add four to five tablespoons salt, plus enough water to cover, and let stand overnight. Scrape out charred remains with a rubber spatula.



49. Keep Copper Polished

Use ketchup to polish copper: Just apply a thin coat of the condiment, and rub off with a clean rag.



17 pantry items you should always have on hand at home

If you're a beginner cook or just moved into a new apartment, you may be wondering how to stock your pantry.

Turns out, there are standard items every home chef turns to again and again.

We scoured two recent cooking threads on Reddit where users divulged their ultimate lists of things to keep in the pantry, fridge, and freezer.

1. Onions

You can add onions to nearly any savory recipe, from salads to stews, and they'll likely make it better.

Keep shallots, red onions, and white onions in your pantry so you can mix and match by the type of flavor you want: white and yellow onions will mellow as they cook, shallots are especially good raw with dressings or in salads, and red onions are great additions to sandwiches.

2. Chicken or vegetable broth

Whether you buy it or make your own, broth will add flavor to meats, soups, carbs like rice and pasta, and your sauces.

And if you want to make steamed vegetables taste less bland, steam them in two inches of chicken stock. It also helps them keep their nutrients, according to Livestrong.

3. Oil

Whether you choose olive, avocado, canola, or coconut oil — or any of the other oils you can cook with — oil is a necessary ingredient for sautéing, frying, and baking.

Different cooking oils will serve different needs. When in doubt, refer to Bon Appétit's handy break down.

4. Salt

Salt is in nearly every recipe, so this one is a no-brainer.

But what you might not realize is that you should keep a variety of salts on hand. Table, kosher, and sea salts all have different textures and uses, from all-purpose cooking to presentation only.

5. Butter

If you're into baking, you'll want to keep a bunch of sticks of butter in the fridge just to have on hand. Some cookie recipes include two entire sticks of butter, so it can't hurt to be prepared.

Plus, butter adds its delicious flavor to eggs, meats, and grains. You really can't go wrong with butter.

6. Cheese

Whether it's melting in your steaming hot bowl of pasta or slapped onto a sandwich, cheese adds a subtle flavor and texture to your meal.

Keep a few different kinds of cheeses in your fridge for a variety of melting points and flavor

combinations. Two of our favorites? Parmesan, which keeps for a long time, and cheddar, which goes with everything.

7. Sugar

Another baking staple, sugar is also super handy for sweetening fruits, beverages, and is even a necessary ingredient in glazes and sauces.

Make sure to store your sugar in an airtight container so it doesn't become lumpy.

8. Oats

Not only do oats store surprisingly well, but they're cheap and have more protein than wheat or rice.

Keep your oats in an airtight container in a cool, dry area. If you have a lot of oats you're not using, freezing is recommended.

9. Canned beans

Beans are a super-food filled with fiber and protein, and are easy to cook.

Keeping a few cans in your pantry will help you whip up a variety of meals, from vegetarian foods to hearty chilies, burgers, and even delicious breakfasts.



10. Rice (or your preferred grain)

There are a lot of rice and grain options out there to explore. White rice, brown rice, jasmine rice, basmati rice — the list goes on and on.

The important thing to know is that rice is cheap, filling, and a good base for a variety of dishes.

11. Spices and seasonings

Okay, this one is kind of a cop-out, but spices are obviously necessary to have in the kitchen. We recommend starting out with cinnamon, cayenne, basil, oregano, and black pepper since these are some of the most-used spices.

Once you master those, add chili flakes, nutmeg, and curry powder to your wheel house. Your mouth will thank you.

12. Flour

Flour is not just for baking. It can be used to thicken sauces or soups and coat foods you're going to be frying.

It can't hurt to keep a bag handy, but be sure to store it in an airtight container, preferably in a cool, dark spot.

13. Garlic

While some people don't love the flavor, Garlic was on nearly everyone's list of necessary ingredients to keep in your pantry.

If it's too pungent or strong for you, try cooking — not roasting — the garlic to soften the flavor.

14. Eggs

Eggs are cheap, will keep for a fairly long time, and are an excellent source of protein. Plus, they're useful if you're a baker.

For cooking, you can add them to salads, fried rice, or breakfast dishes and because there a variety of ways to cook them (scrambled, poached, fried, or boiled), you'll never feel bored.

15. Frozen bag of mixed veggies

For those days when you simply can't bring yourself to chop anything, a frozen bag of mixed vegetables will win the day.

Not only that, but if you're making your own fried rice or pasta, a cup of frozen vegetables are a really easy, healthy add-in without any extra prep.

16. Lemons

If your food is bland, hold off on adding salt to it — what it really might need is a squeeze of citrus.

Fresh lemon (or lime) juice will add another layer of flavor and help brighten your dishes. Plus, lemon juice is a killer marinade for meats and will be useful in salad dressings, too.

17. Wine

Wine is a useful marinade ingredient and can add flavor to a sauce or finished dish.

You should only use wines that you would be willing to drink because — surprise! — if you like the way the wine tastes, you'll like the way it tastes in your cooking, too.

Plus, if there are leftovers, you can drink it. Bottoms up.

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