

Pesto ice cubes

Pesto ice cubes are a staple in my house. Fill ice cube trays with fresh pesto sauce and freeze it in ice cubes trays. It's then easy to use on pasta or, mixed with white wine and lemon juice, as a sauce for chicken. Sounds odd, but you can also use these pesto ice cubes in Bloody Mary's It's fabulous. Everyone should try it.

Hollandaise sauce

Commercial envelopes of hollandaise sauce frequently yield too large a quantity for just a couple of eggs benedict, or too much for a small amount of vegetables. Empty the contents of the envelope into a jar. When your ready to use the sauce mixture, melt a couple of tablespoons of butter in the microwave on low, add a equal amount of hollandaise mixture and whisk in a double amount of very cold water. Return it to the microwave, slowly heating the mixture, stop at intervals to whisk briskly. Hollandaise sauce will be ready in about 2–3 minutes.

Removing odor from your hands

To remove the odor from your hands after slicing foods such as onions or garlic, just hold a spoon between your hands and run cold water over them! It's amazing, it really works!

Peeling garlic

Peel garlic by hitting it with the flat side of your knife, the peel will loosen itself off the clove. A little bit of salt sprinkled onto the clove before crushing will absorb any garlic juice that escapes.

Spice containers

Old brown Pharmacy bottles are ideal containers to use for your spices. They are dark brown in color and they have a wide mouth opening. They can still be purchased from your pharmacy or they will direct you a source. Keeping your spices in a dark place will preserve the life span of your herbs.

Clean coffee pots with ice cubes, lemon wedges and a handful of salt. Swish this mixture around for about five minutes and then wash in your dishwasher or in hot soapy water, then rinse with hot water. Clean as a whistle.

To keep your copper shiny, scrub it with sea salt and lemon halves (nothing else). Wet the surface slightly, sprinkle a liberal amount of sea salt on the pan, cut a lemon in half, and scrub the sea salt around with the lemon half. Works better than any commercial cleanser you can buy and no possibility of chemical residue in your food.

For a lighter pancake, replace liquid with club soda. Store only in the freezer if you have any leftovers.

Quick and easy way to remove bay leaves or any other spice that you wish only to flavor stews and sauces with, but would like to remove before serving. Place in a tea ball. Best to use fresh whole spices, if you are using a slow cooking method. Whole herbs take longer to release their flavor.

If honey becomes crystallized, it is still good, just warm it up in a microwave or put in a pan of boiling water for a few minutes. A quick stir and it will be as good as new.

Whipped butter is great, swirled into an appropriate sauce, add it, bit by bit, as you do regular butter, but because the whipped butter tastes richer, you'll find that you can get away with less.

Cleaning coffee pots**Cleaning copper pots and pans****Lighter pancakes****Removing spices from stews and sauces****Crystallized honey****Whipped butter**

Protecting your cookbook

Protect your favorite cookbook; with a piece of Plexi-glass cut 12 inches by 12 inches. Place cookbook on a clean surface or cloth, open to the desired recipe and set the glass over the book.

Cleaning stainless steel

If you need to remove water spots from a stainless surface for a photo shoot or just because you are a perfectionist, you can remove them by dampening a lint-free towel with distilled vinegar or rubbing alcohol.

Hot peppers

Wear rubber gloves or surgical gloves when cleaning and preparing hot peppers.

Cooling soup in a hurry

If you need to cool a soup and you're running out of time, fill a zip lock bag with ice and slid it into the soup or cool directly over a bowl of ice.

Spraying oil on your food

A small plant water spray bottle works well for spraying oil over food. You can also purchase a perfume mist bottle. This keeps the oil delicate and helps me control the amount of oil I want to use on a salad or other dish.

Keeping food warm

Keep foods warm with rock salt the same way you use crushed ice to chill. Heat salt in pan on grill or in the oven; then put appetizers, hot potato salad, barbecue sauce in a small bowl nestled in larger pan or bowl filled with the heat salt. Keep foods warm 1 to 2 hours.

Beurre manie

Beurre manie is french for 'kneaded butter'. Equal parts of softened butter and flour, used to adjust the thickness of sauces and soups.

Ever marveled at how professional chefs' frying in omelet pans are non-stick and yours burn and catch like crazy? Well wonder no more, below is the method that will keep your pans non-stick.

- 1 Wash pan in warm soapy water.
 - 2 Use a scouring pad to remove all manufacturing residue; this will also rough up surface and prepare it for seasoning.
 - 3 Fill pan with salt and leave on a gas flame for at least 1-5 hours medium flame without disturbing.
 - 4 Remove pan from heat (handle will be extremely hot) and empty salt into sink. It will be of extreme temperature, so do not empty into a plastic bin or bin liner.
 - 5 Remove any residual salt by rubbing pan with paper towels (remember pan will be red hot!!).
 - 6 Half fill pan with cooking oil (use one with a high flash point (Example Soya oil and continue on low heat for 30 minutes).
 - 7 Remove from heat and discard the oil.
 - 8 Remove any residual dirty oil with paper towels.
 - 9 Rub or wipe with fresh oil before storage.
- After repeated use pan will turn black; this is a sign of a durable, natural non-stick surface. Repeat steps 3 to 9 at regular intervals.

Scrub mussels with a plastic pad. Nothing else can do as good a job removing the mess that adheres to the shells.

Non-stick pan**Cleaning mussels**

LIKE THIS

INGREDIENTS

1 CUP - BROWN SUGAR
 1/2 CUP - MARGARINE
 1 EGG.
 1/4 CUP - BUTTERMILK
 1 TSP. OLD FASHION
 SODA EXTRACT.
 1-3/4 CUPS - FLOUR
 1/2 TSP. BAKING SODA
 1/2 TSP - SALT

GLAZE

2 CUPS - ICING SUGAR
 1/3 CUP - MARGARINE
 (SOFT)
 1-1/2 TSP ROOT BEER
 EXTRACT.

2 TBSB HOT WATER,
 PREVIOUSLY BOILED

EXTRACT CAN BE
 PURCHASED AT A WINE
 AND BEER SUPPLY
 SHOP. (ROYAL OR ROYAL
 PIPER IS THE BEST)

METHOD

ROOT BEER COOKIES.

COMBINE BROWN SUGAR,
 MARGARINE AND MIX ON HIGH
 SPEED UNTIL LIGHT AND FLUFFY.
 ADD EGG AND CONTINUE TO MIX
 WITH HAND BLENDER OR MIXER.
 ADD BUTTERMILK AND ROOT BEER
 EXTRACT. THEN ADD BAKING SODA
 AND SALT THEN THE FLOUR ALL
 AT ONCE. MIX UNTIL SMOOTH. PREHEAT
 OVEN TO 350°. DROP DOUGH ON

UNGREASED COOKIE SHEET BY
 ROUNDED TABLESPON, I USE TWO
 TABLESPONS PER COOKIE. THIS WILL
 ALL DEPEND ON THE SIZE OF COOKIE
 YOU WISH TO OBTAIN. BAKE ABOUT
 8-10 MINUTES. COOL SLIGHTLY AND
 THEN GLAZE.

ROOT BEER GLAZE

CREAM MARGARINE UNTIL LIGHT AND
 FLUFFY, ADD ICING SUGAR ALL AT
 ONCE, THEN ADD ROOT BEER EXTRACT
 AND A SMALL AMOUNT OF HOT WATER,
 ONE TBSB AT A TIME. THIS ICING IS
 THICK AND SHOULD REMAIN THAT WAY.
 ICE COOKIES.

METHOD

INGREDIENTS

