

Kitchen Hacks



You Shouldn't Live Without

Tips & Tricks in the Kitchen



Quick Trick

To clean

Stainless Steel Cookware

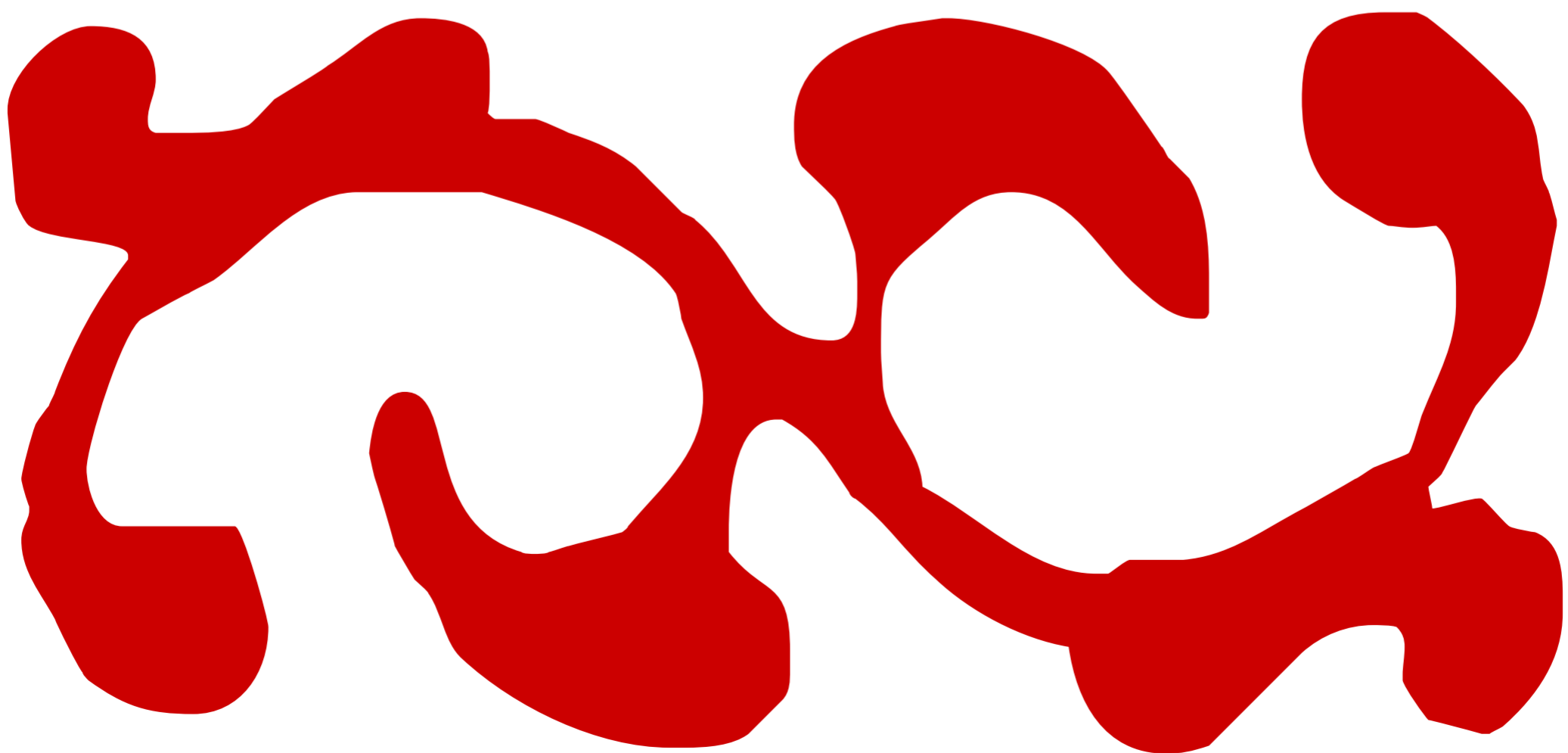
With a few simple tools and these easy steps, your stainless steel pots and pans will be looking all shiny and new!

1. Sprinkle a thick layer of baking soda over the stuckon mess.
2. Using a spray bottle, apply a light spritz of water to the layer of baking soda.
3. Using a soft microfiber cloth (such as the Mr. Clean Microfiber Clothmade especially for steel finishes), rub the baking soda on the pot or pan, working it into a thick paste.
4. Rub the paste around the entire inside of the pan working it over all of the stubborn stuckon areas.
5. If you still have stuckon areas, cover the section with the baking soda paste and pour 1/2 cup of vinegar over it. Let it sit for 510 minutes while the fizz works on it.
6. Wipe again using your microfiber cloth.
7. When all the tough spots are removed, wash and dry as normal, shining with a clean, dry microfiber cloth, such as the 3pc Microfiber Cleaning Set from MUKitchen.
8. To get a nice shiny finish, polish the outside of your pots and pans using Bar Keepers Friend Cookware Cleanser and Polish.

Cooler Corn



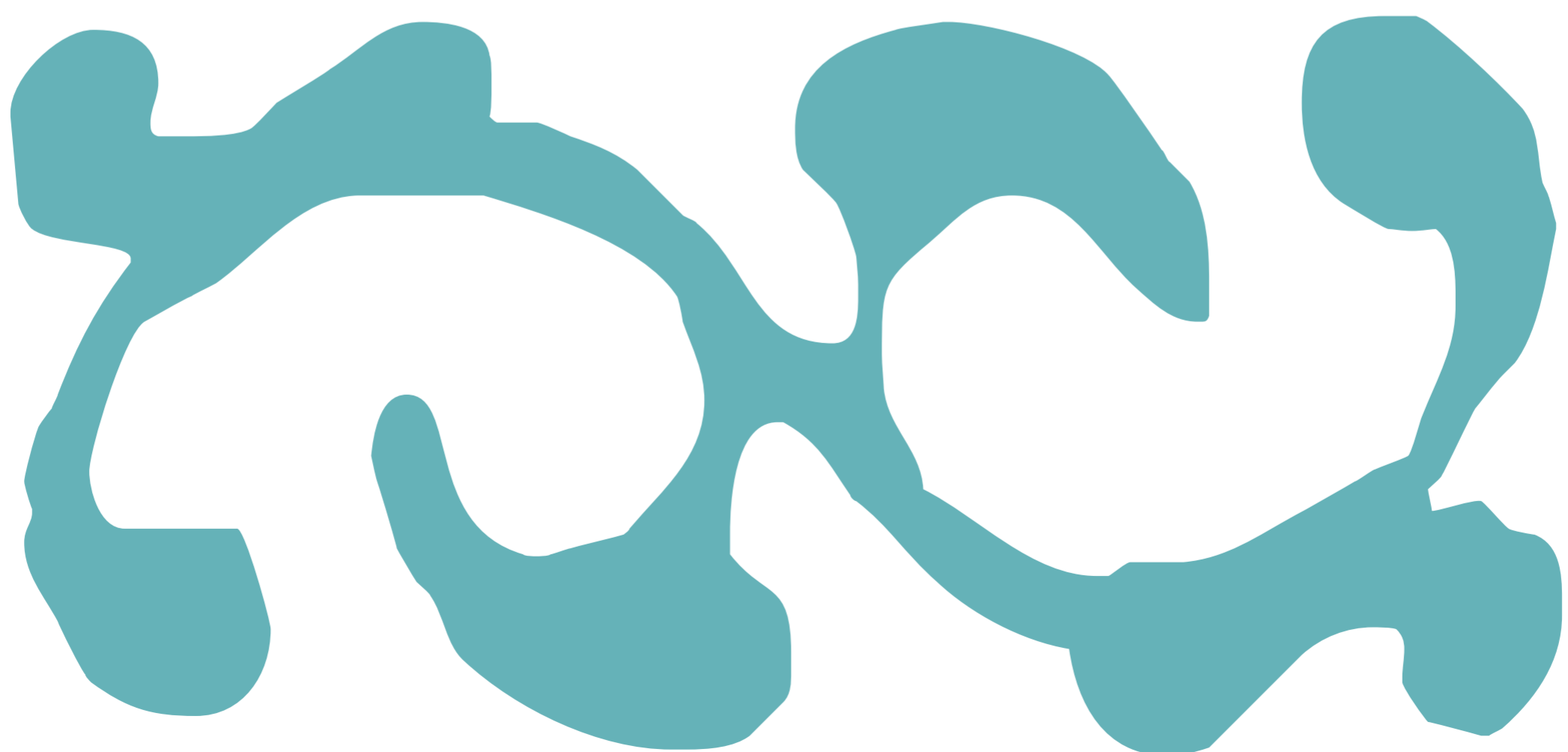
Cooler Corn a great method for cooking corn for large crowds! Give your cooler a good wash and scrub, then lay out your corn on the cob. Poor two kettles, or pots, of boiling water over your corn. Close the lid of the cooler and let your corn sit for about 30 minutes. Voila!!



How to Peel a Hard Boiled Egg



Take your egg and roll it on the counter, underneath your hand. You will feel and hear when it starts to crack. Be careful not to roll too hard or for too long or the entire egg will crumble. Once you have an ample amount of cracks, run the egg under cold water and the shell will peel right off.





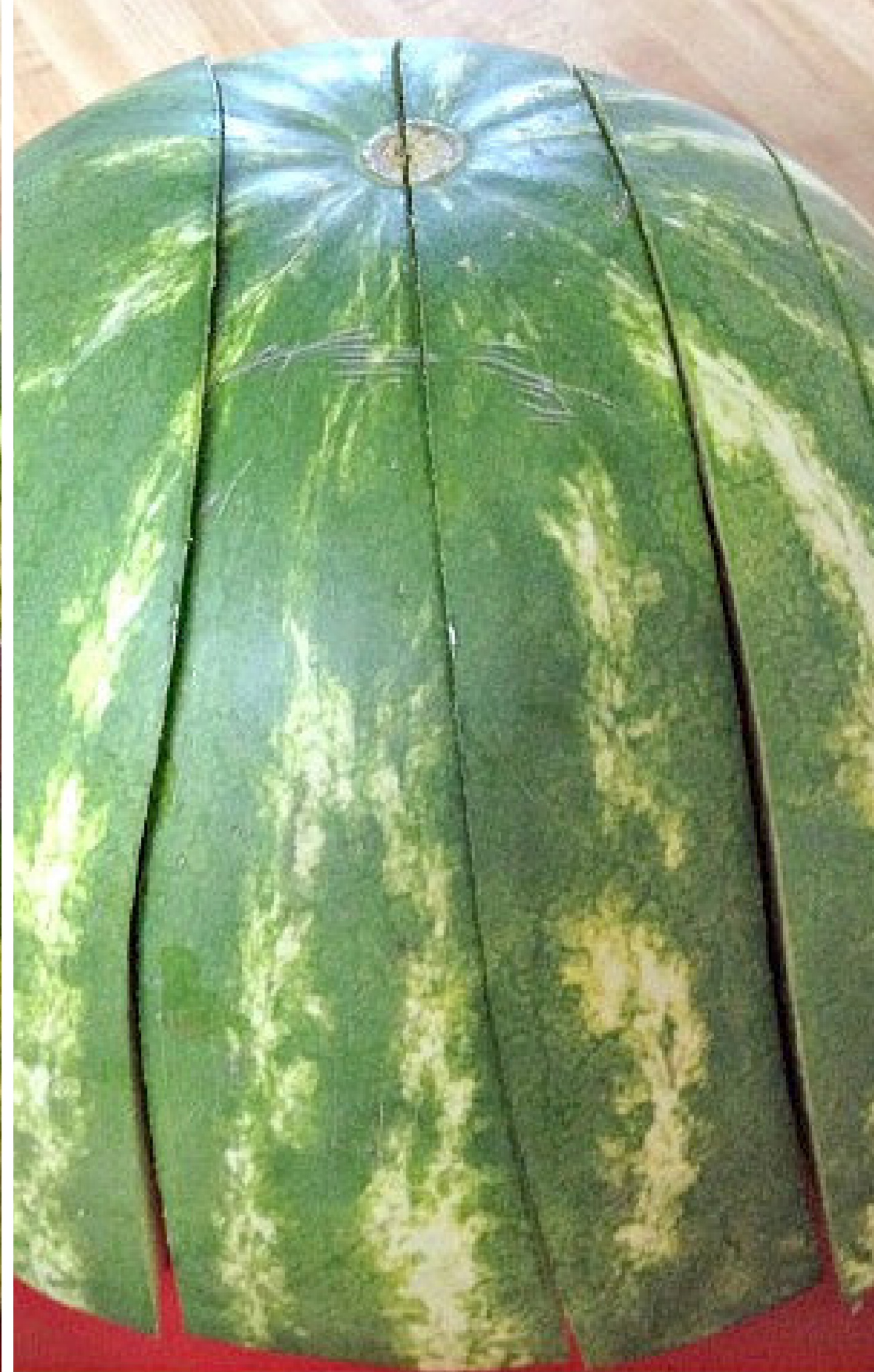
Watermelon

Cut for little hands

Watermelon is one of those delicious, but messy fruits - especially when cut into wedges. It gets all over your face, and your hands. I'm going to show you how to cut a large watermelon up so slices are easy to grab for little hands. The next page will show you step-by-step with photos.

1. Cut watermelon in half, width-wise.
2. With one half of the watermelon flat side down, make 5 vertical cuts, 2-inches apart, starting in the middle.
3. Starting back in the center, make 5 horizontal cuts 2-inches apart.

*The next page has photos of this process.



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