

### Chapter 1 : 44 Quick Tips For Kitchen | The latest kitchen design ideas

*The Best Kitchen Quick Tips: Tricks, Techniques, and Shortcuts for the Curious Cook [Editors of Cook's Illustrated Magazine] on calendrierdelascience.com \*FREE\* shipping on qualifying offers.*

What is a kitchen faucet? It may sound a no-brainer question to many people. One might say, a kitchen faucet is a device installed in your sink so that water flow can be controlled. While this definition is true, the concept of kitchen faucet takes a bigger meaning when you realize just how important its role is. Think about how many times you use the kitchen faucet in your house. You use it for cooking, washing dishes, watering plants or giving baby a bath. On the average, every hour spent in the living room is equal to five hours in the kitchen. See how busy a kitchen can get? For a kitchen to function well, you need an efficient kitchen faucet to supply you with water. Imagine a broken faucet at home? Where is the next available faucet? Will you bring your food to wash there? Kitchen faucets come in different types. There are one-handled types, two-handled models and hands-free features. Depending on your daily use, you can choose a model best suitable for your household. You can also choose a suitable height for your kitchen faucet. High arch are best used if your household often uses large pots for cooking. For most kitchens, a low arc faucet is good enough for regular dishwashing. If you want to match the overall interior look of your home, you can opt for brass kitchen faucets. But since they are always wet, brass faucets tend to discolor and look old. Rust will not eat it up, but constant water exposure can tarnish its shiny surface. What can you do about it? How To Clean A Brass Kitchen Faucet To keep your brass kitchen faucet looking new and shiny, you can try any of these four tips and tricks. However, please be reminded to wear gloves when you clean brass faucets. Some brass cleaning chemicals can harm and hurt your skin. Also, the oil in your hands can leave marks on the faucet. Wear gloves when cleaning. Wipe-down routine The easiest way to clean brass faucet is to wipe it down and keep it dry after every use. Keep regular wipe-downs a part of your daily chore. It is the cheapest way to keep your faucet looking new. It will cause scratches on your faucet. If a damp cloth does not work, soak the cloth in warm, soapy water and wipe the brass faucet. Make sure to dry it off. This will avoid dirt and residue build up. You can check stores for available brass cleaners. There are cheap and expensive ones. Read instructions carefully because some chemicals can remove light tarnish. Others require special application to remove heavy build up. You can bring a picture of your brass faucet and ask a store attendant to help you pick the right cleaning agent. Ketchup trick The citric acid found in Ketchup products can do miracles on your brass faucet. Apply a small amount of ketchup on a damp cloth and wipe it on the surface of the faucet. Use a clean cloth to wipe the ketchup off. Rinse with water to remove any residue. Make sure to dry it off afterwards. DIY cleaning paste An easy brass cleaner paste can be found in your cupboard. Dissolve the salt in vinegar and add the flour to make a paste. Wipe it on the surface of the brass faucet and leave it for 10 minutes. Wipe it off with a dry cloth. Your brass faucet will look as good and shiny as new. Keeping your brass kitchen faucet spick and span is not difficult. All you need is regular wipe-downs and occasional brass cleaners if the build-up has started to become troublesome.

### Chapter 2 : 5 Quick Tips On How to Choose The Best Budget Blender

*The editors of Cook's Illustrated magazine have compiled some of the most inventive kitchen tips published in Cook's over the last decade. Regular readers of the magazine will recognize the Quick Tips from the corresponding feature, which features ideas submitted by Cook's readers.*

What better for the summer season than the cool combination of fruit, vegetables and other delicious ingredients? Summer smoothies are ideal for a snack, breakfast, or to quench your thirst. Making a smoothie is simple but there are some secrets for creating the perfect concoction. Here are some tips for successful summer smoothie making.

**Pick Your Liquid** The base of the smoothie holds it all together and here you can make a choice between a low-calorie base or something a bit creamier. For the low-cal version, use mineral water, green tea, or coconut water. For extra vitamins, use a fruit juice from the juicer. And for a creamy smoothie, add milk. You can of course use soy milk or almond milk if you prefer. With a powerful blender you can even crush nuts, and substitute nut milk with a small amount of raw nuts plus one or two cups of water. A tablespoon of nut butter also works well blended with water.

**Cut Your Prep Time** Because many smoothie recipes have lots of ingredients it is a good idea to spend some time gathering your ingredients, chopping and peeling, and freezing them in a muffin tin or a small container. Whenever you want a smoothie snack you can reach into the freezer, pull out a portion and blend – super convenient.

**Add Your Liquid Gradually** You can quickly end up with a watery smoothie unless you add your liquid in small quantities. Go easy at first, adding little by little until you reach your desired consistency. If you do add too much liquid a good thickening trick is to add yogurt, banana, chia seeds, or oatmeal.

**Do You Want Sugar?** Avoid adding refined sugar to the smoothie but make it sweet with a ripe banana, agave nectar, or maple syrup. Dates are also excellent for providing sweetness.

**Add Some Surprising Extras** Did you consider adding mint, or ginger? Cinnamon or nutmeg makes for an interesting flavor. And vanilla extract is always tasty. If you are not so keen, you can add some healthy greens like spinach to a regular smoothie. If you blend it with the other ingredients you end up with a watery drink. For the best consistency use frozen ingredients to form the biggest part of your smoothie.

### Chapter 3 : 36 of the BEST kitchen tips and tricks! (cooking and food hacks)

*50+ Quick Tips For The Kitchen 34 Comments Print Email Strawberry Tip: Wash freshly picked strawberries & then take a wide plastic straw and insert it at the bottom of a strawberry-then push the stem out.*

Well, congratulations for this milestone. It is everything kitchen; cookware and kitchen appliances included. You need to make sure that everything fits and suits your kitchen perfectly. Considering appliances; a blender is one thing that is a must have especially if you are a kitchen whiz. It is one of the smallest and simple yet most useful tools you can have in your kitchen. A blender allows you to do so many things like pureeing food, mixing ingredients, as well as blending smoothies and shakes for breakfast. The bottom line is, a blender is one appliance that will never stop being useful. It kind of mandatory things that you should have in your kitchen these days. Choosing the right blender for your new kitchen When selecting a blender for your kitchen, there are a few things that you have to consider before picking any particular unit. Size The element of size is in consideration with your kitchen space requirements. How big is your kitchen? What about the countertops and cabinets? And a blender being a small kitchen appliance, you also need to consider how many small kitchen appliances you have or are planning to buy. Knowing the dimension of your kitchen space will be helpful in deciding what blender size will fit in the space. Your cooking needs Why do you need a blender in your kitchen? What do you want to use it for? What type of cooking do you do most? Finding answers to these questions will help you a great deal in choosing the right blender for your kitchen. For instance, there are two types of blenders, the hand blender, and the jar blender. For people who are into smoothies, shakes, puddings, and sauces, a jar blender will be worthwhile. While at this, ensure that you get only the best jar blender for your particular need. A hand blender, on the other hand, can be used to puree food, mix ingredients, whip creams, and even smoothen soups. The bottom line here is to get a tool that is best suited to your needs. And if you think you will be doing all of these things, then get both blenders to make your cooking easy and convenient. You want everything to be spot on, why not the blender. Keep in mind that the best kitchens have a single theme and style throughout all the furniture, countertops, cabinets and appliances. A carefully chosen blender, therefore, can help accentuate the beauty of your kitchen space. Some popular kitchen themes are black, stainless steel, white, and red. Today people are also going green and yellow with their kitchens. In this regard, you should choose a theme and stick to it. Features While getting the perfect size and color blender for your kitchen is essential, you also need to be mindful of what features the blender presents. Go for a blender that has sufficient power, adequate speed, strong blades, a reliable locking mechanism, a comfortable grip and safety features if possible. All these are what will determine the performance and usability of your kitchen blender. So be mindful of what you are paying for. There are ideal blenders less than usd that you can easily find it on the market. Budget Budget is a significant consideration when choosing a blender. For your new kitchen, you should only aim for high quality at an affordable price. This way you are not just assured that you are getting value for your money, but that you are also mindful of your kitchen style and needs. Because these often end up saving you lots of money in the long run. This small tool will help you make the most of your kitchen space as much as it will help you make those special extra treats for your family.

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Rinse measuring cup in hot water before using syrup, oil, etc. Will pour out clean and not stick to cup. Sugar In Fruit Pies: When making pie, sprinkle the sugar under the fruit instead of on top. This prevents pie from boiling over. Cut four small slits into top pie crust and stand one piece of tubed pasta into each slit choose pasta at least 2 or 3 inches long—cannelloni and cut ziti work well. Once pie has finished baking, remove pasta. Once the dough is in the desired shape and thickness, peel off the waxed paper and place directly in the pie plate. Cut off the excess. Bigger Cakes From Mixes: For one layer cakes, turn the cake upside down before icing so that the top is perfectly flat and even. When icing two cake rounds or squares, place a layer of frosting on the top of one round, then place the other round upside down on top for a perfectly flat top. If the cake rose high and uneven in the middle when baking, you may need to slice a bit off across the top to lay it flat. Use a pizza cutter to easily slice through flats of fudge and candy squares. Make sure the baking has been chilled or thoroughly set before cutting. The process is fast and easy and the result is nice, neat squares. You can roll the dough in logs first before freezing wrap the dough really well and then just slice off and bake what you need whenever you crave freshly baked cookies. A few different methods for speeding up the process of getting soft butter right from the fridge without melting it: Remove Dough Quickly From Hands: Keep a small bowl of cornmeal nearby while kneading and working with dough. If you need to quickly answer the phone, the door, or rescue a runaway toddler while your hands are full of sticky dough, rub dry cornmeal on your hands. This removes dough faster than washing your hands in soap and water. Is there ever enough stove top space when preparing large meals like at Christmas or Thanksgiving? Prepare your mashed potatoes an hour or two before serving the meal and store them in the slow cooker on low heat. Fluff Up Mashed Potatoes: Try adding a healthy pinch of baking powder to the potatoes when mashing them. For fluffier mashed potatoes, use an electric mixer to whip air into them. The plastic bags will still give your hands and fingers free movement, yet keep them free from raw meat contamination. Meatloaf aficionados declare that the ingredients must be mixed by hand or the meatloaf is doomed? Check out these favorite tasty meatloaf tips. Try slathering mayonnaise on the outer sides of the bread instead of butter when making grilled cheese sandwiches. Makes a nice and crispy sandwich as well as tastes delicious. Another favorite addition of mine is chopped green onions melted in the sandwich with the cheese. Sweet, at least the green onions are healthy! If you have a favorite twist to Grilled Cheese sandwiches, please share and add them below. Cabbage Salad would be Coleslaw I believe. My mother-in-law always made hers with slivers of apple mixed in with the coleslaw delish! If you do, please let me know how it turns out. When making griddle cake grease the pan for the first cake. After that rub a piece of raw potato over hot griddle instead of greasing. The cakes brown nicely and there will be no smoke. If you need really thin sliced meat when cooking stir-fry recipes or other dishes, try partially freezing the meat before making your cuts. This will make the meat easier to slice very thin since it will hold firm while slicing, no more uneven cuts from the raw meat mushing underneath the knife blade. Stop Meat Edges From Curling: When grilling steaks or frying up pork chops, sometimes the edges can curl and the meat no longer sits flat in the pan or on the grill. To help prevent that, just cut a slit in the fat along the edge of the meat every inch or so before cooking. Baking Soda Meat Tenderizer: You can use baking soda as a meat tenderizer. Two different ways to do this: Sprinkle baking soda all over the meat, rub it in a bit and then let sit refrigerated for several hours. Let it marinate for several hours. Rinse meat before cooking to remove all the baking soda. Fill a small cup half full with vinegar and drop a teaspoon of baking soda in it. If things start fizzing, the baking soda is active. Sprinkle wet fruit and veggies with baking soda then gently scrub and rinse. This cleaning method safely removes dirt and residue off produce. Bacon can be quite a messy item to prepare, try lightly dusting the bacon with flour before frying. This helps prevent the spatters and meat shrinkage. Try roasting a chicken or roast on top of long slices of celery or carrot sticks. The vegetables act like a roasting rack plus add flavor to the meat. You can eat the vegetables too, yum! Add dried instant potato flakes to homemade soups and sauces

to thicken the consistency. **Natural Peanut Butter Storage:** Regarding natural peanut butter, the type that separates after it sits for a while. Store the unopened jars in the cabinet upside down. The oil will want to rise to the top again and will pass through the solid part to do so, basically stirring itself! Thanks for sharing that Beth: Keep a couple bay leaves in the flour canister to help deter the bugs flour Weevils congregating in their favorite hangout. You can toss the leaves loose in the flour or make a rough pouch out of one layer of cheesecloth to keep the leaves separated from the flour. Another tip is to tape the bay leaves to the inside of the lid. Always try to keep flour and other grains in air tight containers, this will help keep pantry pests out. **Squeezing Lemons For Juice:** For those who suffer from arthritis or hand pain, use a nutcracker to mangle and squeeze wedges of lemons to juice them. Otherwise jab a fork into the fruit flesh, squeeze both ends of the wedge together towards the fork and then twist the fork every which way. To help preserve flavor, herbs and spices are best stored in airtight containers, out of sunlight and away from heat sources. Store the jars and containers in the pantry or a cupboard. Keeping spices and dried herbs in cute glass jars over top of the stove is a popular practice, but it does negatively affect the flavor of your spice collection. **Make Your Own Celery Flakes:** Instead of cutting off the leafy tops of celery and tossing away, try making your own celery flakes. Stir the honey well and the crystals will be gone. Slice open the top of a marshmallow bag then place in a large ziploc freezer bag. Remove the amount of frozen marshmallows you need as you need them. If you have hard marshmallows in the pantry, try tossing a piece or two of sliced bread in the bag. Seal, then check after a few days. The marshmallows should be soft again. **How to Keep Cookies Soft:** Keep cookies moist and chewy by throwing a few slices of apple in your cookie jar to keep cookies soft. Use soft butter and a pastry brush to grease decorative cake pans, bundt pans and muffin tins. The brush makes it much easier to get into all the grooves. Save the paper or foil wrap from blocks or squares of butter and use them to grease baking pans. Keep the paper refrigerated in a separate baggy. Not only do they do an effective job buttering the pans, it also puts to good use something we often toss freely. After stuffing peppers and tomatoes, arrange in a muffin tin before sticking them in the oven. You could also do this with baked apples or other round or stuffed items. This will help protect those slots from darkening or getting scorched. **Easily Color Shredded Coconut:** Add Flavor To Cooked Vegetables: Toss in a bouillon cube or two to the boiling water instead of salt when cooking vegetables. Adds a delicious flavor to the veggies.

### Chapter 5 : Best Kitchen Quick Tips: Tricks, Techniques And Shortcuts For The Curious Cook | Eat Your B

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