

15 Kitchen Tips and Tricks

from Nuts & Twigs



Use a Microplane for Garlic

Instead of mincing garlic, use a microplane grater. It's quicker and results in a finer, more even texture that blends seamlessly into dishes.



Quick Peel Ginger

Use the edge of a spoon to easily peel ginger. It's much safer and more efficient than using a knife.



Peel Citrus with Ease

Microwave oranges or lemons for 10-15 seconds before peeling to make the peel come off more easily.



Make Your Own Powdered Sugar

If you run out of powdered sugar, blend granulated sugar in a blender until fine. Instant powdered sugar!



Faster Chilling

Wrap a damp paper towel around a bottle or can and put it in the freezer for 15 minutes. It'll chill much faster than just putting it in the fridge.



Revive Stale Bread

Moisten a paper towel and loosely wrap it around the bread. Microwave in 5-10 second intervals until refreshed.



Revive Wilted Greens

Soak wilted greens in ice water for 15-20 minutes to bring them back to life. This works great for lettuce, spinach, and herbs.



Quick Soak for Dried Fruit

If your dried fruit has become too hard, soak it in warm water or juice for 10-15 minutes to rehydrate and soften it.



Make Your Own Vegetable Broth

Save vegetable scraps like onion skins, carrot peels, and celery ends in a bag in the freezer. Use a bread bag. When you've collected enough, simmer them with water to make homemade vegetable broth. Add a couple of fresh herbs.



Batch Cook Grains

Cook large batches of grains like quinoa, rice, or farro and freeze them in portion-sized bags. Reheat in the microwave or stovetop for quick meal additions.



Grate Veggies for Quick Cooking

Grating vegetables like carrots, zucchini, or potatoes helps them cook faster and blend better into dishes like soups, stir-fries, or fritters.



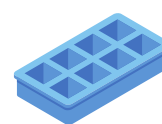
Use a Serrated Knife for Soft Produce

A serrated knife is great for soft produce like tomatoes and peaches, making it easier to slice without squishing.



Use a Pizza Cutter for Quick Slicing

A pizza cutter is great for quickly slicing herbs, quesadillas, pancakes, and even dough.



Freeze Herbs in Olive Oil

Chop fresh herbs and freeze them in an ice cube tray with olive oil. Pop out a cube when you need a quick flavor boost for sautéing or roasting.



Grate Butter for Baking

When a recipe calls for cold butter, grate it using a cheese grater. It incorporates more easily into doughs and batters, especially for pastries and biscuits.