

## **Helpful Kitchen Tips**

1. Slicing meat when partially frozen makes it easier to get thin slices.
2. Instead of throwing away bread heels or leftover cornbread, use them to make bread crumbs. For use later, store them in the freezer.
3. Substitute half applesauce for the vegetable oil in your baking recipes. You'll greatly reduce the fat content. (Example: 1/2 cup vegetable oil = 1/4 cup applesauce + 1/4 cup oil)
4. To ripen avocados and bananas, enclose them in a brown paper bag with an apple for 3-4 days.
5. Place a slice of bread in hardened brown sugar to soften it back up.
6. When boiling corn on the cob, add a pinch of sugar to help bring out the corns natural sweetness.
7. To determine whether an egg is fresh, immerse it in a pan of cool, salted water. If it sinks, it is fresh; if it rises to the surface, throw it away.
8. Keep the linings from cereal boxes, they make great substitutes for waxed paper.