

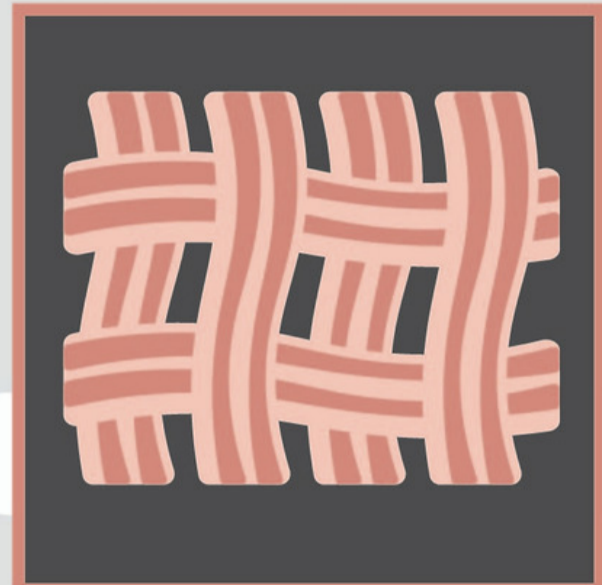
Food Hacks

Tricks to Help You in the Kitchen



Take a glass of water and place a raw egg in it. If the egg sinks then it is fresh.

Basket weave bacon; they are perfect for sandwiches.



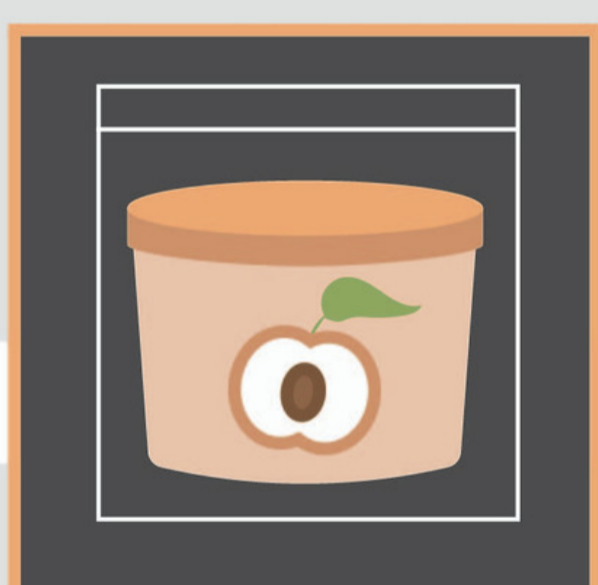
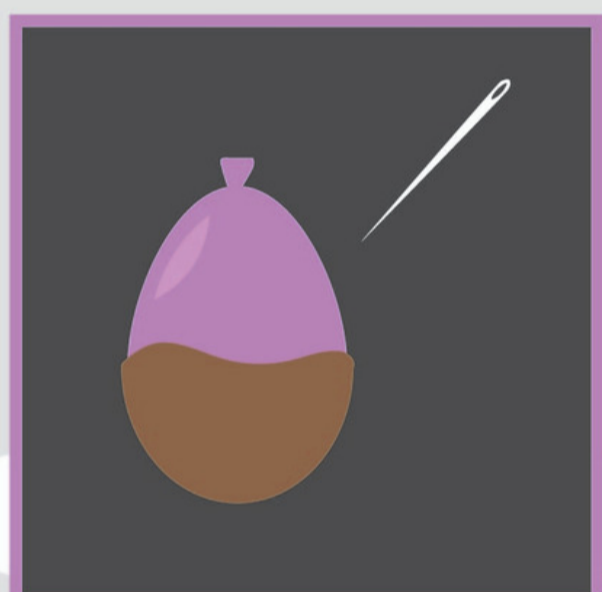
Cookie cutters can be used to make cool egg designs.

Keep the pit of an avocado and use lemon juice to preserve guacamole longer.



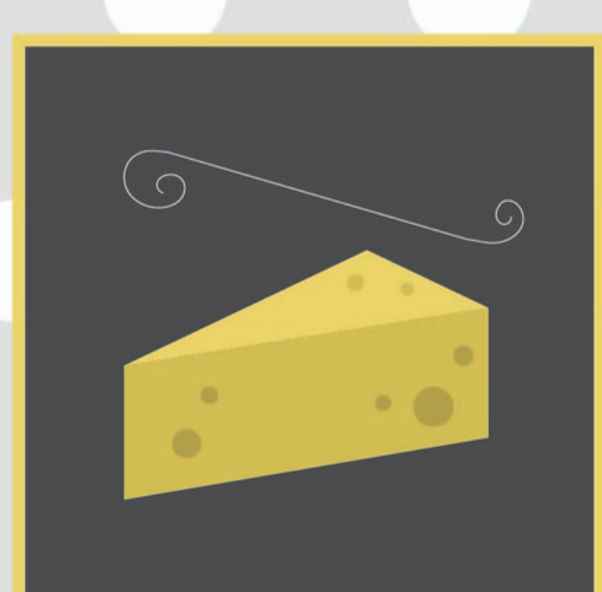
Place a wooden spoon on a pot to prevent the water from boiling over.

Drizzle chocolate over a balloon. Once hard, pop the balloon with a needle. Voila! Chocolate bowl.



Put ice cream in a Ziploc bag to keep it soft.

Use nonscented dental floss to cut soft food.



Put pancake batter into an empty ketchup bottle for easier application.

Freeze an herb and olive oil mixture in an ice cube tray and save it for when you cook.

