

Hot tips from our cooking club:

- Get a salt pig to store your kosher salt.
- Cook corn on the cob, still in the husk, by cutting off the stem, then putting it in the microwave for 3 minutes. When it's done, hold by the tassels (with oven mitt!), bang the stem side on the counter, and the corn will magically come out.
- Twist bacon strips before baking at 350 and you won't need to flip.
- Peel fresh ginger with a spoon if you want the peel off. Or freeze it and grate it more easily.
- With huge zucchini, grate and make into fritters/pancakes.
- Use a Pillsbury pre-made pie dough for a quick galette.
- Instead of using Tupperware to freeze and store your leftovers, use a Ziplock bag. Squish it flat. You'll fit more in the freezer and the food will defrost faster.
- To make your scrambled eggs extra fluffy, add a tablespoon of water to eggs before you scramble them.
- To make fruit in your house disappear, cut it up and put it on a plate in the kitchen. Your family will nibble away on it!