

# CHEF'S CORNER

WITH CHEF AMELIA

## KITCHEN TIPS & TRICKS PART 1

FROM CHEF AMELIA'S KITCHEN

### A NOTE FROM CHEF AMELIA:

Here are some quick trips and tricks to make your dinners easier and less stressful! Some of them are labor and time intensive, but they're short cuts to make future you happy and thankful for the time invested!

1. Use your microplane to grate things like peeled garlic, ginger and horseradish! No need to chop!
2. Throw your garlic cloves in a mason jar and shake to remove skins easier. Bonus points if you have your kids do it!
3. If your herb garden is exploding like mine is, you can chop them up and put into an ice cube tray. Top with olive oil and freeze. Quick, easy way to add some summer freshness to your January pasta!
4. Make your own powdered sugar by putting regular granulated sugar into a clean espresso or spice grinder. Perfect for when you thought you had enough but refuse to go to the grocery store for a third time!
5. Speaking of baking ingredients, you can make your own brown sugar by adding 1 teaspoon of molasses to 1 cup of granulated sugar. For dark brown sugar, add 2 teaspoons to 1 cup of sugar.
6. Making kebabs for dinner? Soak your wooden skewers in water to prevent them from burning!
7. Roll your citrus on the counter before squeezing the juice out. You'll get way more out of it!
8. Store your produce like they do in the grocery store. If your tomatoes are sitting at room temperature in the store, why would you refrigerate them when you get home? Same with onions, squash, apples, and citrus!
9. This one is a time investment, but so worth it! I get a 5 lb bag of onions, slice them all, then caramelize them. This takes about 2 hours total. I then put them in quart size Ziplocs and freeze. When I'm making something that calls for them, I have perfectly caramelized onions and can just break off a piece from the freezer.
10. Safety tip! Put a damp dish towel under your cutting board to keep it from sliding around while you cut. Remember to wash it in between tasks to reduce cross contamination!

