

Our Sweet Memories Cooking Kitchen Witch Has Helpful Hints to Share



Look who's landed in your kitchen
Bringing fortune to your home
It's me the lucky kitchen witch
Your special little gnome

I'll end burnt pots
I'll keep meals hot
I'll do such magic chores
For I'm your lucky kitchen witch
Keep me safe by your kitchen door.

Bewitching Hints...11 - 20

- 11.** Sweeten whipped cream with confectionary sugar instead of granulated sugar...it will stay fluffy and hold its shape better.
- 12.** One Tablespoon of Fresh Herbs = One Teaspoon Dried.
- 13.** Extra Pie Dough? Cover it with Parmesan and Gruyere cheeses and you'll bake a delicious appetizer for the same meal, with your pie as dessert.
- 14.** To see if your baking powder is still fresh, put ½ tsp. into ¼ cup of hot water, if it bubbles, it's still active.
- 15.** Spray your plastic ware with non-stick cooking spray before pouring in tomato-based sauces and you'll have no more stains.
- 16.** To ripen avocados and bananas, put them in a brown paper bag with an apple for 2-3 days.
- 17.** Leftover Wine?? Not in my house, but freeze into ice cubes for future use in casseroles and sauces.
- 18.** Make giant ice cubes in muffin tins or plastic margarine bowls. They are perfect for using in picnic coolers or punch bowls. They look pretty and keep your drinks or food cold longer.
- 19.** Cottage cheese will remain fresher longer if you store it upside down in the refrigerator. This slows the effects of oxidation.
- 20.** When boiling corn on the cob, add a pinch of sugar to help bring out the corn's natural sweetness.

Send your special cooking tips to our very own Kitchen Witch via patty@sweetmemoriescooking.com.