

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... One - Ten

- 1.** To keep potatoes from budding, place an apple in the bag with the potatoes.
- 2.** Zap garlic cloves in the microwave for 15 seconds and the skins slip right off.
- 3.** To prevent egg shells from cracking, add a pinch of salt to the water before hard-boiling.
- 4.** For easy "meatloaf mixing", combine the ingredients with a potato masher.
- 5.** To easily remove honey from a measuring spoon or cup, first coat the spoon with a non-stick cooking spray.
- 6.** Wrap celery in aluminum foil when putting in the refrigerator and it will keep for weeks.
- 7.** Slicing meat when partially frozen makes it easier to get thin slices.
- 8.** Brush beaten egg white over pie crust before baking to get a beautiful glossy finish.
- 9.** Place a slice of bread in hardened brown sugar to soften it back up.
- 10.** To determine whether an egg is fresh, immerse it in a pan of cool, salted water. If it sinks, it's fresh, if it rises to the surface, throw it away.

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