

## **Cooking Tips**

**SOURCE: QUICK COOKING, May/June 2001**

To measure dry ingredients, place measuring cup atop a flexible paper plate – bending the plate to return spillage to where it belongs. (Kerri Crum, Reedley CA)

To reheat meat in microwave, place a lettuce leaf atop meat – discard it when finishing heating the meat – it prevents splatter and keeps the meat moist + helps make it taste like it was just cooked. (Laura Demchuck, Auburn WA)

When transferring food to plastic freezer bags, place the bag inside a clean coffee can and fold zipper edge back over edge of can – makes the job easier and keeps the zipper clean (1 qt bags fit over a 13 oz or 1 lb coffee cans; gallon bags fit over 6 lb coffee cans) – I nest the cans with the box of bags inside for handy storage. (Cait Johnson, Milaca MN)

Two methods for microwaving corn on the cob: (a) wrap each shucked ear in a paper towel, wet it and cook about 2 minutes (JWF); (b) 1-5 ears still in husks in a casserole dish, covered, can be microwaved for 3-4 minutes/ear – after cooking, rinse with warm water and the corn silk falls off easily as the husks are removed. (Flora Metz, Jackson TN)