

COOK'S  
ILLUSTRATED

# KITCHEN HACKS

A cartoon illustration of a chef with a white apron and a yellow shirt, standing and using a red T-shaped tool to lift a piece of orange food from a green bowl. The tool has a coiled spring at its base. The chef is looking down at the food with a slight smile. The background is a solid yellow color.

HOW CLEVER COOKS  
GET THINGS DONE

# Kitchen Hacks How Clever Cooks Get Things Done

**Steve Doocy, Kathy Doocy**



## **Kitchen Hacks How Clever Cooks Get Things Done:**

**Kitchen Hacks** America's Test Kitchen, 2015-11-10 Innovative solutions to everyday cooking challenges from maximizing minimal counter space to preparing delicious meals without special appliances from the Cook's Illustrated team of test kitchen MacGyvers The test cooks of Cook's Illustrated have hacked their way through the kitchen and beyond to find innovative solutions to everyday cooking challenges A kitchen hack is an unusual easier and or better way of performing a task that often saves money and time or improves the quality of the outcome Kitchen Hacks features over 1 000 of Cook's Illustrated's test kitchen approved tips and tricks to help you face down kitchen conundrums such as Need extra counter space Place a baking sheet on top of a pulled out kitchen drawer No rolling pin to be found Pull out a bottle of wine to flatten your pie dough Can't get that sticky jar open Fit a rubber band around the lid for a helpful grip Throughout you'll find fun and helpful illustrations that guide you every step of the way Additionally you'll find 22 How Did They Do That recipes which include hacks like how to make the perfect vanilla ice cream without a machine how to whip up a DIY eggless mayonnaise in no time and much more Become a more efficient and inventive cook and take your skills to the next level with our kitchen hacks and have fun while doing it

**Master of the Grill** America's Test Kitchen, 2016-04-26 Part field guide to grilling and barbecuing and part cookbook Master of the Grill features a wide variety of kitchen tested recipes for meat poultry seafood vegetables pizza and more These are the recipes everyone should know how to make the juiciest burgers barbecue chicken that's moist not tough tender grill smoked pork ribs the greatest steak and grilled potatoes to serve alongside Regional specialties are included too learn how to make Cowboy Steaks Alabama BBQ Chicken and Kansas City Sticky Ribs Colorful photography captures the beauty of the recipes and step by step shots guide you through everything you need to know A section on grilling essentials covers the pros and cons of gas and charcoal grills and which might be right for you as well as the tools you'll use with them such as grill brushes tongs vegetable baskets and wood chips and chunks

**The America's Test Kitchen Cooking School Cookbook** America's Test Kitchen, 2013-10-15 A landmark book from the test kitchen that has been teaching America how to cook for 20 years We launched the America's Test Kitchen Cooking School two years ago to teach home cooks how to cook the test kitchen way and since then thousands of students have taken our interactive video based online courses The America's Test Kitchen Cooking School Cookbook shares the same goal as our online school and brings all our best practices along with 600 all time favorite recipes into one place so that you can become a better more confident cook There is no better way to learn than seeing an expert in action so we've included over 2 500 color photos that bring you into the test kitchen so you can see how to prepare recipes step by step The book starts off with an exhaustive 46 page Cooking Basics chapter that covers everything from what equipment you need and how to care for it to test kitchen tricks for how to make food taste better Then we move on to cover all the major cooking and baking categories from meat poultry and pasta to breads cakes and pies Illustrated Core Techniques like how to whip egg whites roast a chicken or bake

flawless pie dough focus on the building block recipes everyone should know Recipe Tutorials that each feature 20 35 color photos then walk readers through recipes that are either more complicated or simply benefit from the visual clues of step photography like Extra Crunchy Fried Chicken Sticky Buns with Pecans and Deep Dish Apple Pie Every chapter ends with a library of the test kitchen's all time favorite recipes such as Pan Seared Steaks with Red Wine Pan Sauce Meatballs and Marinara Best Vegetarian Chili Memphis Style Barbecued Ribs and New York Style Cheesecake more than 600 in total that will allow home cooks to expand their repertoire The America's Test Kitchen Cooking School Cookbook is a how to cook book that also explains why recipes succeed or fail which makes it the ideal book for anyone looking to cook better Foolproof Preserving and Canning America's Test Kitchen,2016-04-26 Every home cook's essential step by step guide to canning and preserving 100 can't fail sweet and savory recipes from tried and true classics to modern updates The experts at America's Test Kitchen show you how to easily and safely make homemade everything from fruity jams with beautiful summer berries to piquant pickles from raw vegetables of all kinds with detailed tutorials troubleshooting tips equipment information instruction on doubling batches and insight into the science behind canning How much salt should you use What's the perfect preserving temperature No matter what season it is which jars you have or how much time you have this book has something for everyone beginner or expert Sweet Jams we take the mystery and fear away and provide detailed and illustrated instructions for every recipe Timelines for Every Recipe It's helpful to have snapshot of the commitment involved in making the recipe and when they're ready to eat Lots of Options for Both Beginner and Experienced Canners There is a lot of interest in handcrafting small batches of fruits and vegetables The emphasis in this book is on small batch canning 2 or 4 jar yields with double it options for all the 4 jar recipes Beautiful Package Completely illustrated with step photos of the recipes in progress and an easy to follow design **Last-Minute Kitchen Secrets** Joey Green,2018-08-01 Your guests are arriving in a half hour and your dinner has taken a turn for the worse The lettuce has wilted the gravy's lumpy and the pie crust has burned Time for takeout Not if you have Joey Green's Last Minute Kitchen Secrets This book contains more than a hundred helpful hacks to avoid and salvage cooking disasters store and prepare ingredients keep appliances running smoothly and clean cookware These simple ingenious tips may sound quirky at first but they really do work The book also includes food based folk remedies sidebars with fascinating kitchen trivia and unconventional recipes Dishwasher salmon anyone

*KITCHEN CONFIDENCE* Cindy Holmes,2025-05-15 Kitchen Confidence Easy Recipes for New Home Cooks By Cindy Holmes Step into your kitchen with courage and come out with a delicious masterpiece Whether you're a complete beginner or someone ready to finally get comfortable with cooking Kitchen Confidence is your trusted guide to making simple satisfying meals with ease In this approachable and beautifully organized cookbook Cindy Holmes takes the fear out of cooking and replaces it with practical guidance friendly encouragement and tried and true recipes anyone can master Inside you'll discover 1 Step by step techniques to help you build essential cooking skills 2 Foolproof breakfasts easy lunches and

comforting dinners 3 Flavorful sides sauces and snacks that bring meals to life 4 Baking basics that deliver homey favorites like cookies and banana bread 5 Time saving tips troubleshooting advice and pantry must haves But this is more than just a recipe collection it s a confidence manual From understanding how to season properly to learning how to experiment with flavors you ll gain the tools you need to cook with joy creativity and self assurance Whether you re cooking for yourself your family or your friends Kitchen Confidence will empower you to make every meal a celebration of learning flavor and love Your kitchen journey starts here And you re more ready than you think

**The Simply Happy Cookbook** Steve Doocy, Kathy Doocy, 2022-09-13 NEW YORK TIMES BESTSELLER 1 New York Times bestselling authors Fox Friends cohost Steve Doocy and his wife Kathy share more delightful stories and delicious recipes that are simple and stress free What s better than serving your family food they rave about Keeping it simple of course Sure there are times when you want to spend all day noodling around in the kitchen but most days we want more oomph with less effort In The Simply Happy Cookbook Steve Doocy and his wife Kathy provide more than a hundred recipes for their favorite dishes that are just as comforting to make as they are to eat using fewer ingredients simpler preparations and less time in the kitchen Just as in their previous two cookbooks they share family photos and stories along with their recipes so the time and energy saved in the kitchen can be put toward what s important reading charming and funny stories about their family and sometimes famous friends The Doocys offer recipes for every occasion including appetizers breakfast sandwiches sides casseroles slow cooker meals pasta pizza and desserts so you re covered no matter what you re looking to make Some of their low effort all American comfort dishes include Maple Bacon Cinnamon Rolls Lasagna Grilled Cheese Sandwich Buffalo Chicken Pot Pie Single Skilled Shrimp and Cheesy Grits Bacon and Burst Tomato Tortellini Pretzel Crust Chocolate Peanut Butter Pie Perfect for low stress solo dinner prep or for luring the cooking averse into the kitchen to create happy memories around more than just the dinner table The Simply Happy Cookbook is sure to please

*Kitchen Secrets* Nitin KANANI, 2020-02-18 A kitchen hack is an unusual easier and or better way of performing a task that often saves money and time or improves the quality of the outcome In this wacky but eminently useful collection of kitchen hacks you will learn how to outsmart tricky tasks and face down kitchen challenges big and small with innovative and clever ideas from Quick Tips the most popular feature in Cook s Illustrated magazine 900 000 circulation Kitchen Hacks is a beautifully designed guidebook to hacking your kitchen and beyond Have a light bulb moment every day when you open Taste of Home Kitchen Hacks 100 hints tips and hacks plus 100 recipes that put those hacks in action are all contained in Taste of Home Kitchen Hacks With Taste of Home Kitchen Hacks you ll learn how to chop six hardboiled eggs at once cool pans of cookies quicker than ever before hull strawberries without sticky fingers and slice a dozen cherry tomatoes instantly Take advantage of these timesaving hacks then cook up the recipes that go with them That s right You ll find 100 recipes that take advantage of the mind blowing tricks tips and hacks in his unique kitchen helper Step by step photos new uses for old kitchen gadgets simple ingredient substitutions and even

kitchen cleaning secrets make Taste of Home Kitchen Hacks one sensational guide you can't do without in this follow up to 2014's best selling Kitchen Hacks the expert editors at Cook's Illustrated magazine have applied the same creative thinking to a new Q & A style book Kitchen Smarts packs together hundreds of definitive researched kitchen tested answers to questions large and small common and bizarre There are no dumb questions but there are dumb and wrong answers we're here to protect you from those and help you become a better more confident cook Now you can use modern ice trays to create everything from infused ice cubes to one bite appetizers and even mini main dishes that will impress family and friends of all ages and keep the mess at bay Contemporary ice cube trays are arguably one of the most overlooked gems of the modern kitchen If you have a refrigerator that produces its own ice you may not even be aware of how far ice cube trays have come and how useful they can be in creating something other than ice Trays are now available in many different styles ranging from the traditional rectangular shape to the one inch square to the cocktail style two inch sphere and there are a variety of decorative shapes as well And the ones made from baking grade silicone neither melt nor crack making them a respectable vessel in the kitchen In chapters that include everything from soups and smoothies to canapes and sweets you'll find recipes for every meal of the day From the useful to the novel to the downright intriguing each recipe offers a suggestion of the best ice cube tray to use but also allows for adaptations to traditional regular sized trays and novelty trays This is the fun and inspirational book for home cooks who adore kitchen hacks and trendy entertaining and who like to experiment with new ideas

Kitchen Hacks Katie Mankoff, Adam Mankoff, 2015-03-05 Meet your new best friend in the kitchen You won't ever cook without it by your side Every so often you have a WOW moment that changes your life this book is full of them Regardless of experience the innovative tips and tricks in Kitchen Hacks will instantly improve how you do things These groundbreaking ideas are easy and quick to execute Discover how to be more efficient in your kitchen save time money and tap into your greatest potential

Cooking Hacks, 2018 This clever book will show you how to use common ingredients and kitchen tools in new ways

**The Clever Cook's Kitchen Handbook** David Joachim, 2001-11-01 More than 5 000 brilliant tips on buying storing and preparing food boosting flavor cooking healthfully saving time rescuing failed recipes and much more

**Kitchen Smarts** Cook's Illustrated, 2017-10-31 The experts at Cook's Illustrated magazine offer hundreds of definitive researched and kitchen tested answers in this Q & A style guide for home cooks looking to improve their kitchen prowess Does searing meat really seal in juices Does it matter what kind of salt you use What's the best way to measure a sticky ingredient like honey Why does whiskey taste better when you add water How do you actually pronounce dacquoise and what on earth is it In this follow up to Kitchen Hacks the expert editors at Cook's Illustrated magazine answer your burning questions offering tips and tricks on how to become a better more confident cook Kitchen Smarts captures all the questions Cook's Illustrated test cooks have worked through in their quest to determine the best way to do everything in the kitchen and it does so in a fun hip but still very practical way It can be a real challenge to figure out who's right and who has no idea what

they're talking about when it comes to cooking. We are used to being able to simply Google any kitchen question no matter how strange the moment it arises. But how do you know you're getting the best or even the right answer? Silence, all the noise and avoid confusion by going straight to this go-to cooking reference guide from one of America's most trusted cooking magazines.

**Kitchen Smarts** America's Test Kitchen, 2017-10-31 In this follow-up to 2014's best-selling Kitchen Hacks, the expert editors at Cook's Illustrated magazine have applied the same creative thinking to a new Q & A style book. Kitchen Smarts packs together hundreds of definitive researched kitchen-tested answers to questions large and small, common and bizarre. There are no dumb questions, but there are dumb and wrong answers; we're here to protect you from those and help you become a better, more confident cook.

**Kitchen Hacks For Beginner Cooks** Steven Masters, 2023-04-10 Improve Your Cooking Game. Cooking is an art form that involves the combination of flavors, textures, and techniques to create delicious and satisfying meals. While many enjoy cooking, it can be time-consuming and challenging, especially for beginners or those cooking on a budget. That's where kitchen hacks come in: these time-saving, budget-friendly, and creative tricks can make cooking easier, more efficient, and more enjoyable. This book is a comprehensive guide to kitchen and cooking hacks. Whether you are a seasoned chef or a beginner cook, these hacks will help you save time, money, and effort in the kitchen while also improving the quality and flavor of your meals. From ingredient hacks to meal prep hacks and baking hacks to cooking for large groups, this book covers a range of topics to make cooking a breeze.

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**1200 Kitchen Secrets** ART. VENKA, 2025-01-30 1200 Kitchen Secrets: Clever Cooking Tips, Time-Saving Tricks. The ultimate kitchen companion for every home cook and food enthusiast. Struggling with missing ingredients? Looking for ways to cut down meal prep time? Want to make your food taste even better? This book is your answer. With 1200 expert-approved cooking hacks, smart ingredient swaps, storage solutions, and time-saving techniques, you'll unlock the secrets to a more efficient and enjoyable kitchen experience. Inside this book, you'll discover:

- Smart ingredient substitutions to save you trips to the store.
- Essential cooking techniques for perfect results every time.
- Pro tips for food storage to keep ingredients fresher for longer.
- Meal prep strategies to cut down on time and stress in the kitchen.
- Flavor-enhancing tricks to elevate your dishes to restaurant quality.

Perfect for both beginner cooks and seasoned chefs, this book is packed with practical solutions, expert knowledge, and clever shortcuts that will transform the way you cook. Master your kitchen, cook smarter, and enjoy stress-free meals with 1200 game-changing kitchen secrets.

**The Clever Cook** Diane Holuigue, 1994 *Ultimate Kitchen Hacks - The Collection* Nelly Baker, Are you sick of wasting time in your kitchen? BECOME A KITCHEN SUPERSTAR WITH THE ULTIMATE COLLECTION OF GENIUS COOKING TIPS, FOOD HACKS, AND KITCHEN SHORTCUTS. Save yourself time, money,

and heartbreak and make your life soooo much easier in the kitchen with this ULTIMATE collection of simple yet essential cooking hacks You will LOVE these 179 shortcuts on everything from icing cupcakes in an instant to no more tears onion chopping to de gunking a microwave with ease Click the buy button to fall back in love with cooking and with your kitchen Would you like to learn how cook al dente pasta in one minute stop nuts and berries sinking in your cakes keep your fresh ginger fresh forever or Power slice Cherry Tomatoes Then this is the book you have been waiting for almost 180 shortcuts to make cooking super fast and easy Ultimate Kitchen Hacks The Collection brings together all four volumes of this series to show you 179 cooking tips you can use immediately you ll wish you d known them years ago In this book YOU LL DISCOVER HOW TO Scoop up stray eggshells from your bowl in a jiffy Cook al dente pasta super fast Keep your sugar fresh forever Make whipped cream without beaters Open a tight jar lid with no effort Warm bread dough without an oven Make chocolate bowls with your breath Defrost meat quicker than you can believe Keep salt from hardening Ice cupcakes in an instant Peel an egg with just water Keep your fresh ginger fresh forever Natural food bug repellent Turn a pot handle into a spoon rest Power slice Cherry Tomatoes Rejuvenate limp celery Prevent sugar from clumping De gunk a microwave with ease Get a flaky pie crust every time Peeling potatoes with only your hands in a snap Cook the perfect burger every time Speed cooking your onions Make perfect bacon Clean cast iron without causing rust Prevent brown sugar from hardening Test temperatures without a thermometer Keep natural nut butters moist and soft Keep homemade cookies soft Get rid of garlic smells from your hands Avoid ice cream freezer burn Clean your coffee grinder in minutes Cook perfect mash potatoes Keep champagne bubbly Make super creamy pasta sauce Easy way to separate bacon strips Make taco shells in minutes and 143 other invaluable kitchen hacks Click the buy button to fall back in love with cooking and with your kitchen

*Taste of Home Kitchen Hacks* Taste of Home,2019-07-16 Have a light bulb moment every day when you open Taste of Home Kitchen Hacks 100 hints tips and hacks plus 100 recipes that put those hacks in action are all contained in Taste of Home Kitchen Hacks With Taste of Home Kitchen Hacks you ll learn how to chop six hardboiled eggs at once cool pans of cookies quicker than ever before hull strawberries without sticky fingers and slice a dozen cherry tomatoes instantly Take advantage of these timesaving hacks then cook up the recipes that go with them That s right You ll find 100 recipes that take advantage of the mind blowing tricks tips and hacks in his unique kitchen helper Step by step photos new uses for old kitchen gadgets simple ingredient substitutions and even kitchen cleaning secrets make Taste of Home Kitchen Hacks one sensational guide you can t do without

**Ultimate Kitchen Hacks - volume 3** Nelly Baker, BUY THE ULTIMATE KITCHEN HACKS BUNDLE AND YOU GET THIS BOOK FOR FREE Become a kitchen superstar with the ultimate collection of ULTIMATE COLLECTION OF BEST COOKING TIPS FOOD TIPS AND COOKING TIPS FOR BEGINNERS Are you sick of wasting time in your kitchen You will LOVE these 43 best cooking tips on everything from speed cooking your onions or making perfect bacon to cleaning cast iron without causing rust Save yourself time money and heartbreak and make your life soooo much easier in the kitchen with



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