

# 19 WAYS TO USE YOUR MICROWAVE



**Want a tear free experience chopping onions? Trim off the ends, and heat them on full power for about 30 seconds. Your eyes will no longer sting when you chop the onion.**



**to remove a postage stamp without causing damage. Simply place a couple drops of water on the stamp, and microwave it for about 20 seconds. The stamp will come off easily.**



**If your brown sugar has turned into an intractable lump, just place a piece of dampened paper towel in the box, close the box tightly, and put the whole thing in the microwave for 20 to 30 seconds on high to soften the sugar.**



### **Easy Cleaning:**

**When the inevitable food explosion has occurred inside your microwave, Heat a glass bowl of water with a small amount of vinegar in the microwave for five minutes. This will make the inside nice and steamy. Wipe down the inside and the gunk should come off without a problem.**



### **Microwave Cleanup Shortcut**

**The quickest way to clean a microwave oven is to throw a handful of wet paper towels inside and run it on High for 3–5 minutes. The steam from the towels will soften the grime. Once the towels cool down, use them to wipe the oven's interior.**

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**Parsley and other herbs dry beautifully in the microwave resulting in no more waste. Place about 1 cup on a paper towel and microwave on high 2 to 4 minutes. Crumble in paper towel.**

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**A crystallized jar of honey can be restored in the microwave oven. Remove the lid, and heat it on 50% power for about two minutes.**



**Do you need a hot compress right away? Don't wait for hot running water. Heat a wet hand towel or washcloth on high for about one minute, and you'll have a soothing hot compress fast.**

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**Get More Juice Out Of Lemons and Limes: Zap a whole lemon or lime on high power for 10-20 seconds to make it super juicy and easy to squeeze.**



**Here's an easy test to make sure a container is microwave safe . Fill a mug you already know is safe with cold water. Place the mug on the container you want to test in the microwave. Heat on high for 1 minute. If the water is hot and the testing container is cold, the container is Safe. If the container is hot, it's not microwave safe.**



**Paper towels around sandwiches, rolls, or other baked goods will absorb moisture that would otherwise make the food soggy.**



**Peel Garlic in a Flash: For a single clove, zap on full power for 15 seconds, the heat draws out moisture out of the clove, which gets trapped between skin, which in turn, loosens it.**



**Ease the chore of peeling such foods as tomatoes or peaches. Heat for 30 seconds on high, then allow to stand for 2 minutes. The peel will slip off easily.**



**Perfect Poached Eggs: Pour boiling water from the kettle into a microwave-safe bowl . Add a dash of white vinegar . Crack the egg into the bowl and lightly pierce the yolk with a toothpick . Cover the bowl with cling film and microwave on full power for 30 seconds. Remove ,gently turn the egg and cook on full power for a further 20 seconds.**



### **10 minute 'Soak' for Lentils and Beans:**

**If a recipe that uses beans or lentils requires soaking overnight and you forgot, place the beans in a bowl, with a pinch of bicarbonate of soda and cover with water until they're totally submerged. Microwave on high power for 10 mins, and then allow to rest for 30-40 minutes. Use as directed in your recipe.**



**Re-hydrate stale bread. Wrap the bread in a completely damp kitchen towel and microwave on high power in 10 second bursts. Repeat as necessary, checking the bread each time until it's moist enough.**

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**Thick-skinned foods, such as potatoes, squash, and tomatoes, trap steam during microwave cooking. Pierce the skins before cooking to allow steam to escape or be prepared for cleaning the inside of your microwave after they explode!**

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**Potato chips that have lost their crunch can be placed on paper towels in the microwave oven and heated briefly. The towels will absorb moisture and restore the chips to crispness.**



**Toasting Nuts and Spices: Make nuts, seeds and spices beautifully aromatic with just a few moments inside the microwave. Whole spices can be placed in a microwavable bowl and zapped on full power in 15 second bursts until aromatic.**

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