

Awesome food hacks you must know right now

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We all want to learn new things about food preparation. Most people want to serve foods with a whole new presentation. There are those who want to try new ways of making foods. In this article, we will discuss the amazing food hacks that you can prepare now. These food hacks offer brand new ideas on how you can prepare your food better.

Gone are the days that we play safe when preparing foods. If you want to add an "extra kick" to your foods, be sure to consider this food hacks the next time you serve foods to your friends or family. These are great, but you must do it yourself to understand what I'm talking about.

Try These Food Hacks At Home

Making lemonade in a blender – If you love lemonade, but you want to try another way to prepare it, then you can prepare lemonade in a blender. This is guaranteed fresh and pure. Cut a lemon into quarters. Add 2 cups of water in the blender, ice cubes, and sugar to taste. Then, add the quartered lemonade. Blend them all and you get the best-tasting "fusion" lemonade.

Keep your vegetables crunchy – Don't you just hate it if you want to keep the freshness and the crunchiness of your vegetables in the fridge? In particular, there's a way to keep your lettuce fresh and crunchy for longer periods. Wash the lettuce, then lay them on a paper towel. Afterwards, roll the lettuce and put them inside a plastic bag. Store them in the fridge. It will guarantee that their crunchiness will be preserved for several days.

Peeling hard-boiled eggs with ease – We can't have it all when peeling hard-boiled eggs. At times, some parts of the egg stick to its shell. If you want to perfectly peel hard-boiled eggs, add a teaspoon of baking soda to the water. Then, boil the eggs as per usual. You will be surprised that the eggs will be peeled off without any problems.

Want ripe avocados? Do it in 10 minutes – Did you know that for 10 minutes you can make avocados go ripe? Yes, it's possible. All you need to have is a tinfoil, a microwave and of course avocados. Wrap the avocados in tinfoil. Then stick it in a microwave oven with a temperature of 200 degrees Fahrenheit. Leave them there until they soften. Afterwards, put the avocados in the fridge. Voila! You have ripe avocados.

How to keep apples as fresh as possible? – When apples are diced, they turn brown after some time. If you want to avoid apples from turning brown, there's a neat trick. Slice an apple along with its core. Then, you have to reattach the sliced apple to have its original form again. Wrap the reassembled apple with a rubber band. This will wild the slices in place, preventing browning.

How to avoid cracking when making hard-boiled eggs? – Are you having a hard time cooking hard-boiled eggs because the shells are cracking? There is a solution to the problem. Before you put the eggs in water, rub a slice of lemon into the shells. The lemon's acidity can help keep the shells in their place even when the water starts to heat up.

Pasta done beautifully in 60 seconds – If you want your pasta "al dente" at all times, then don't fret. You can cook pasta in one minute. Before you serve your pasta, soak it in a bowl of water for one hour. When it's time to serve the pasta, pour it into a bowl of boiling water. Cook for 60 seconds. Then serve with your choice of sauce. Now, cooking pasta will not take too long.

Remember these food hacks because they can help you prepare your foods easier and faster. Did you like these food hacks? Let us know in the comment below.

About the Author: Carol James is an [EssayLab](#) psychology department writer and senior editor. She has MA degree in social sciences and is an excellent specialist in this field. Carol worked with numerous materials on the subject and is eager to share her knowledge with our readers.

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