

10

Kitchen Life hacks

Congratulations with your new Westinghouse product!

These life hacks are real game changers; whether you are an advanced chef or a hobby cook. Try them all to find out what works best for you!

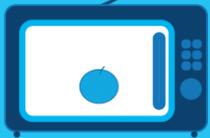


#1 Utensil Holder = Stain Free Countertop

You know the small opening in the grip of your pan? It actually has a very smart function. Place your spatula diagonally in the opening and tada... No sauce stains on your countertop anymore! Be aware, it won't work on every pan. It depends on the size of the opening and the thickness of the utensil.

#2 When Life Gives You Oranges...

Get the most out of your oranges with this trick! Warm up the orange for 5 to 10 seconds in the microwave, take it out, roll it and all the juice comes out easily. A win-win situation: More orange juice and it is sustainable (less orange is wasted) at the same time.



#3 Life Is Butter If...

...Your butter will become spreadable quickly. Fill a large, deep bowl with warm water. Place your stick of cold butter in a slightly smaller bowl and submerge the bowl in the bigger one. Now wait for 5-10 minutes. The butter under the glass will quickly soften and will be just the right consistency to easily cut and spread. Voila!



#4 More Storage, More Snacks!

So much stuff in your kitchen to store but you have too little storage space? Hang paper klemms on a tension rod and place it in your kitchen cupboard. Now you can organize your plastic packaging bags by simply attaching them to the paper klemms. More space in your kitchen cupboard for all your (healthy) snacks! Perfect, right?

#5 Vitamin Water for Your Plants

You have just boiled eggs or cooked spaghetti so you are about to throw out all the cooking liquid of the pan. Wait! Your plants need moisture and nutrition too. Let it cool down and water the plants with the liquid. It contains many nutrients for your plants.



#6 Clean Your Blender In a Smart Way

No time (or motivation) to thoroughly clean your blender? Add 500 ml warm water and dish soap in the blender and turn it on. Within 30 seconds there are no sticky smoothie leftovers anymore. And if so, just turn it on again.

#7 Size Does Matter (for Pans!)

Do not place your pan on a gas hob that is too large. You consume more gas than necessary, your pan has a higher risk of damaging and on top of this, the food inside the pan is not going to fry, boil or cook faster. The flames pass along the sides of the pan instead of under it. The tops of the flames are the hottest.

Too large hob for this pan size



#8 How to Clean wooden Utensils Easily?

Wash your kitchen utensils with hot soapy water and use the scratchy side of your sponge. Let it dry out and your wooden utensil will last for a long time. If any strong flavors have seeped into the wood, rub with a slice of lemon and let dry. Never put the wooden utensil in the dishwasher. It will make the wood crack.



#9 Smart Way to Drain Fat

Finished cooking? Make a small bowl of aluminum paper and place in the floor drain. Because the fat is still hot when finishing cooking, you can easily drain the liquid in aluminum paper. Wait till the fat is cooled down and the liquid will turn into a gelatinous substance. Now you can easily fold up the aluminum basket with the fat and throw it away.

#10 The Best Ways to Clean Your Cookware

Our Non Stick Coating is very easy to clean so this is a kitchen lifehack in itself! Already used washing-up detergent and a brush but your pan is still not clean? Dish soap and baking soda is the solution! Bring the mixture to boil and let simmer for 15 minutes. Rinse and voila, your pan is clean.

You don't have baking soda? Use Vinegar or Salt, Lemon or bleach-free cleansers instead.

Please do your pan a favor: Don't use metal scourers to clean your pan.

