

- To remove the excess oil from fried foods, place fried foods on brown paper or paper tissues before serving.
- While deep frying food, avoid crowding of the food items. The food items should be surrounded by bubbling oil and you must keep the temperature from falling too much. If you add too many food items to a small amount of oil, the temperature will go down and the fried food will turn out greasy and soggy.
- While you cook, instead of pouring the cooking oil straight from the bottle, always measure the quantity of cooking oil that you use. By doing so, it will become easier for you to control the quantity of oil that you use. You will not only save money but shall also be contribute towards the better health of your family.
- Refined Oils can be substituted for Olive Oil in most dishes.
- While deep frying any food, if the hot oil starts foaming and rises in the frying pan, add a small piece of tamarind to the oil. This will prevent foaming and spill-over.
- Make Better Tasting Pakodas. Add 2-3 Teaspoons of Hot Cooking Oil in the Batter.
- To make Bhaturas instantly, use Drinking Soda instead of Water while making the Dough.
- To make tastier Poories, Kachories and Paranthas, add 1 Tablespoon of Hot Oil and a pinch of Salt to the Dough.
- To prevent your hands from becoming sticky while kneading dough, apply some refined cooking oil/ olive oil on your hands.
- Always use a large Pan to avoid breaking of vegetables during stir frying.
- Never over-cook chinese food. Over-cooking spoils its flavor.

*Please visit my website : <http://rarerrecipes.net> for more tips and recipes.*