

1. A little Sugar added to the Gravy makes it tastier.
2. Store mint leaves in a glass of water to keep them fresh.
3. Make Desserts with Full Cream Milk to get thick creamy texture.
4. Do Not Use Metal Bowls to mix Salads, use Wooden / Glass Bowls instead.
5. For smoother and tastier Curries, use Tomato Puree instead of Fresh Tomatoes.
6. Make Better Tasting Pakodas. Add 2-3 Teaspoons of Hot Cooking Oil in the Batter.
7. To quickly and easily clean the inside of your Refrigerator, use Salt and drinking Soda.
8. Wrap the Fruits and Vegetables in Paper before refrigeration, to keep them fresh for long.
9. To make Bhaturas instantly, use Drinking Soda instead of Water while making the Dough.
10. You can whip cream better and beat eggs faster by adding a pinch of salt to the cream/ eggs.
11. During Navratras, to make crispy Potato Cutlets / Tikkis, us soaked Saboodana for binding.
12. Make Tastier Veg. Cutlets and Burger Patties. Use Fresh Bread Crumbs to bind the Cutlets / Patties.
13. To make Crispier French Fries, Dip Raw Potatoes in Cold Water for at least Half an Hour before Frying.
14. Lettuce stays Better if you store it in a Refrigerator without Washing. Wash it at the time when you use it.
15. You can add 1/ 2 slices of a raw Potato to any soup which is over-salted. The slices of potato will absorb some salt.
16. To remove the skin of garlic cloves easily, microwave the garlic cloves for 15 seconds before removing the skin.
17. To thicken any Gravy / Soup, add Corn flour to it. Remember to mix it in water before adding, to avoid lumps.
18. To bring out the best flavor of mushrooms, sauté mushrooms on low/medium heat. To get their best texture, sauté on high heat. When their cooking time is short, mushrooms present a more delicate texture.

19. To make tastier Poories, Kachories and Paranthas, add 1 Tablespoon of Hot Oil and a pinch of Salt to the Dough.
20. Before adding Paneer (Cottage Cheese) in Dishes, Soften it by dipping the cut Paneer in luke warm Water with some Salt for 10-15 minutes.
21. For easy grating and shredding of Cheese, freeze cheese in the freezer compartment of your refrigerator. Store hard cheese varieties in the freezer for 30 minutes and soft cheese varieties for 15 to 20 minutes before grating / shredding.
22. The growth of bacteria in most foods slows down, when food is stored at 5 degrees Celsius in a refrigerator. Growth of bacteria in most foods stops, when food is frozen at -18 degrees Celsius in a refrigerator/deep freezer. However, bacteria already present in foods is not killed upon freezing those foods.
23. You can store lemons for long periods by refrigerating them at temperatures between 10-15 degrees Celsius. At lower storage temperatures they deteriorate faster.
24. Get cleaner copper utensils and copper pots by rubbing them with lemon and salt.
25. Open bottles of Tomato Ketchup can be safely stored at room temperature, due to its high acid content. However the ketchup will taste better, if refrigerated.
26. You can use white vinegar to remove stains of tea, coffee and many fruits.
27. You can remove the odor of onions from your hands by rubbing your fingers with a few drops of vinegar to which some salt has been added.
28. It is best to wash dishes within 1-2 hours of use, as the food left over on the dish acts as a nutrient for the growth of bacteria.
29. Marinate Mutton in Red Wine to tenderize it.
30. Marinate Chicken in Butter Milk to tenderize it.
31. For a juicier Ham Burger, Add Cold Water to the minced meat, before Grilling.
32. To make Soft & Juicy Tandoori / Fried Chicken. Marinate Chicken in Butter Milk and Cream for 5 to 6 Hours.
33. When cooking meat, cook at a low temperature for a long time. This will keep the meat tender and will also retain all its juices.
34. While cooking non-vegetarian dishes, for safety, ensure that the internal temperature of the food item is at least 65 degrees C for Lamb, 75 degrees C for chicken-minced/ ground, 77 degrees C for chicken breasts and 82 degrees for whole Chicken/ thigh/ leg pieces.

35. Always cook seafood thoroughly and ensure that internal the temperature of the seafood is above 65 degrees Celsius. Use a food thermometer, if possible. Otherwise, insert a sharp knife to check if the center position of the seafood has become translucent and flakes have started separating. Let it stand for 3-5 minutes to cook completely.
36. Cook seafood thoroughly before eating. Eating raw/contaminated seafood may cause serious illness especially to persons suffering from diabetes, liver, stomach and immune disorders, cancer, asthma and arthritis.
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39. For easy grating and shredding of Cheese, freeze cheese in the freezer compartment of your refrigerator. Store hard cheese varieties in the freezer for 30 minutes and soft cheese varieties for 15 to 20 minutes before grating / shredding.
40. If packaged raw meat appears grey or brown, it may be beginning to spoil.
41. Don't deep fry foods in a microwave oven. A microwave oven's temperature cannot be regulated properly, as such deep frying foods in a microwave oven may cause injury to the user and pose a burn/ fire/ safety hazard.
42. Always keep the heating/cooking chamber of your microwave oven clean. A microwave oven with a dirty heating/cooking chamber, will cook unevenly and slowly.

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