



Cooking Tips — they should not always be serious!

Try the alternative —————if you are game!

	
Martha's Way	*Maxine's Way *
<p>Stuff a miniature marshmallow in the bottom of a sugar cone to prevent ice cream drips.</p>	<p>Just suck the ice cream out of the bottom of the cone, for Pete's sake! You are probably lying on the couch with your feet up eating it, anyway!</p>
<p>To keep potatoes from budding, place an apple in the bag with the potatoes.</p>	<p>Buy Hungry Jack mashed potato mix, keep it in the pantry for up to a year.</p>
<p>When a cake recipe calls for flouring the baking pan, use a bit of the dry cake mix instead and there won't be any white mess on the outside of the cake.</p>	<p>Go to the bakery! They'll even decorate it for you.</p>
<p>If you accidentally over-salt a dish while it's still cooking, for an instant "fix-me-up", drop in a peeled potato and it will absorb the excess salt.</p>	<p>If you over-salt a dish while you are cooking, that's too bad. Please recite with me the real woman's motto: "I made it and you will eat it and I don't care how bad it tastes!"</p>
<p>Wrap celery in aluminum foil when putting in the refrigerator and it will keep for weeks.</p>	<p>Celery? Never heard of it!</p>
<p>Brush some beaten egg white over pie crust before baking to yield a beautiful glossy finish.</p>	<p>The Mrs Smith frozen pie directions do not include brushing egg whites over the crust so I don't.</p>
<p>Cure for headaches: take a lime, cut it in half and rub it on your forehead. The throbbing will go away.</p>	<p>Take a lime, mix it with tequila, chill and drink!</p>
<p>If you have a problem opening jars, try using latex dishwashing gloves. They give a non-slip grip that makes opening jars easy.</p>	<p>Go ask that very cute neighbour if he can open it for you.</p>
<p>Don't throw out all that leftover wine. Freeze it into ice cubes for future use in casseroles and sauces.</p>	<p>Leftover wine????????????? HELLO !!!!!!!</p>