

KIDS in the KITCHEN



NEVER, NEVER, NEVER, put sharp knives into a sink of water.

If you are using the oven or cooking in boiling water, get these started first. They take a while to get to the right temperature.

Always start preparing the things which take the longest to cook **FIRST**. Things like meat and potatoes are very dense so they take longer than most other things. Bacon takes longer than eggs. Boiling the kettle takes longer than making toast etc.

Check that you have all the ingredients (or suitable substitutes) before you start cooking.

Try and make as few dishes dirty as possible.

When measuring ingredients, where possible, measure dry ingredients before wet. This way they get double use - therefore half the dirty dishes.

When measuring sticky stuff like honey or syrup, rinse cup/spoon with water before measuring. The measuring tool will be easier to clean.

When spreading slice into the tray, use the back of a wet spoon.

If grating cheese and veggies for a recipe - do the cheese first. Doing the veggies afterwards will help clean the grater of the goopy cheese that melts onto the grater in hot water.

Add a little bit of sugar to things with tomato paste in them. This takes away the bitterness.

Get everything ready as early as possible - even if you do not need to do something with those ingredients till a bit later on. This is a safeguard against the unexpected, and helps everything to flow smoothly.

When mixing mixtures (cake muffins etc.) by hand, put the bowl in the small sink. This stops in from skidding around and makes it lower and easier to stir.

Burnt or goopy pots and pans can be cleaned more easily by covering the base with water and simmering on the stove top to loosen the goo.

Always clean up as you go.