

# 5 WAYS YOU CAN REVIVE FOOD



## Wilted Food

Soak wilted vegetables in ice water for 5-10 minutes.

Carrots will straighten up, lettuce will become crisp and broccoli will gain its strength. If they won't come to life, use them in a stir-fry, where they will wilt to a delicious perfection.



## Stale Food

Throw stale chips in the oven or toaster oven for a quick minute or two to regain crispness. Cube or slice stale bread and toss lightly with olive oil and seasonings and bake to make croutons or crostini. Tossing the crumbs from the bottom of your chip bag on salads gives salads a bit of saltiness and crunch.



## Burned Food

If you burn beans or the stew you are making, to remove the burnt flavor, simply take the unblackened portion out, put in a clean pot and then cover with a damp cloth for 10 minutes. If it still tastes unappetizing add BBQ, sweet chili or hot sauce.



## Overcooked Food

Overcooked veggies can be pureed and added into sauces and soups. Toss them in your blender and add some stock, cream or milk. They will not only thicken soups and sauces but add great flavor too.



## Over Salted

If you accidentally over salt a soup, stew or a sauce, adding lemon juice, vinegar, or brown sugar can fix the problem.

Adding a raw, peeled potato also works, absorbing some of the salt. Take the potato out afterwards and mash it with a little butter and eat!