



Marta Stewart's life versus mine

Martha's way #1

Stuff a miniature marshmallow in the bottom of a sugar cone to prevent ice cream drips.

My way:

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.

Martha's way #2

Use a meat baster to "squeeze" your pancake batter onto the hot griddle and you'll get perfectly shaped pancakes every time.

My way:

Buy the precooked kind you nuke in the microwave for 30 seconds. The hard part is getting them out of the plastic bag.

Martha's way #3

To keep potatoes from budding, place an apple in the bag with the potatoes.

My way:

Buy Hungry Jack mashed potato mix and keep it in the pantry for up to a year.

Martha's way #4

To prevent eggshells from cracking, add a pinch of salt to the water before hard boiling.

My way:

Who cares if they crack, aren't you going to take the shells off anyway?

Martha's way #5

To get the most juice out of fresh lemons, bring them to room temperature and roll them under your palm against the kitchen counter before squeezing.

My way:

Sleep with the lemons in between the mattress and box springs.

Martha's way #6

To easily remove burnt-on food from your skillet, simply add a drop or two of dish soap and enough water to cover bottom of pan, and bring to a boil on stove top.

My way:

Eat at Chili's (or Applebee's) every night and avoid cooking.

Martha's way #7

Spray your Tupperware with nonstick cooking spray before pouring in tomato-based sauces and there won't be any stains.

My way:

Feed your garbage disposal and there won't be any leftovers.

Martha's way #8

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.

My way:

Go to the bakery. They'll even decorate it for you.

Martha's way #9

If you accidentally over salt a dish while it's still cooking, drop in a peeled potato and it will absorb the excess salt.

My way:

If you over salt a dish while you are cooking, that's too darn bad. My motto: I made it and you will eat it and I don't care how bad it tastes.

Martha's way #10

Wrap celery in aluminum foil when putting in the refrigerator and it will keep for weeks.

My way:

Celery? Never heard of the stuff.

Martha's way #11

Brush some beaten egg white over pie crust before baking to yield a beautiful glossy finish.

My way:

The Mrs. Smith frozen pie directions do not include brushing egg whites over the crust and so I don't do it.

Martha's way #12

Place a slice of apple in hardened brown sugar to soften it.

My Way:

Brown sugar is supposed to be "soft?"

Martha's way #13

When boiling corn on the cob, add a pinch of sugar to help bring out the corn's natural sweetness.

My Way:

The only kind of corn I buy comes in a can.

Martha's way #14

To determine whether an egg is fresh, immerse it in a pan of cool, salted water. If it sinks, it is fresh, but if it rises to the surface, throw it away.

My way:

Eat, cook, or use those expensive eggs anyway. If you feel bad later, you will know it wasn't fresh.

Martha's way #15

Cure for headaches: Take a lime, cut it in half and rub it on your forehead. The throbbing will go away.

My way:

Martha, dear, the only reason this works is because you can't rub a lime on your forehead without getting lime juice in your eye, and then the problem isn't the headache anymore, it is because you are now blind.

Martha's way #16

Don't throw out all that leftover wine. Freeze into ice cubes for future use in casseroles and sauces.

My way:

Leftover wine?

Martha's way #17

If you have a problem opening jars: Try using latex dishwashing gloves. They give a non-slip grip that makes opening jars easy.

My way:

Go ask the very cute neighbor to do it.

Martha's way #18

Potatoes will take food stains off your fingers. Just slice and rub raw potato on the stains and rinse with water.

My way:

Mashed potatoes will now be replacing the antibacterial soap in the handy dispenser next to my sink.