

food network
magazine

INA'S PERFECT STEAK
KARDEA'S SHRIMP AND RICE
BOBBY'S SCRAMBLED EGGS

Cook like a Chef!

LESSONS IN CHOCOLATE CAKE

SPECIAL Halloween SECTION INSIDE!

67 Ways to Up Your Game in the Kitchen

Our Go-To Roast Chicken Recipe

Pasta Secrets from the Pros

Plus: You could win \$500 in two minutes!
SEE PAGE 106

CAN YOU DO THE FLIP? SEE PAGE 18.

COOKING SCHOOL

TRICKS of the Trade

Chefs reveal their secret gear hacks: These simple household items can do more than you think!

BY KELSEY HURWITZ

THERAGUN for tenderizing meat

"This popular massage tool also works well for tenderizing meat and pork loin."

—James Jung
Lumi by Akira Back, San Diego



ICE CREAM SCOOP for cleaning out pumpkins

"A scoop is easier to hold than a spoon, and it's sharper, so it's faster and neater. Don't forget to rinse off the pumpkin seeds for roasting and snacking!"

—Katherine Pardue
Hark! Cafe, Minneapolis



COFFEE TAMPER for crushing nuts

"You get a better texture than you would in a food processor, and it's quicker than using a knife."

—Rob Connoley
Bulrush, St. Louis



IRON for pressing panini

"I take a panini or grilled cheese, wrap it in aluminum foil and press it with the iron. It melts the cheese to perfection and toasts the bread."

—Erica Barrett
SOCU Southern Kitchen and Oyster Bar, Mobile and Birmingham, AL



CHOPSTICKS for whisking

"I use chopsticks for everything! A good pair can get a lot done in the kitchen."

—Ji Hye Kim
Miss Kim, Ann Arbor, MI



COOLING RACK for chunking avocado

"This comes in handy for guacamole—we push avocado halves through the perforations and it yields the right-size pieces for a really great texture."

—Roy Hendrickson
Covewood at San Diego Mission Bay Resort, San Diego



SMOOTHIE BLENDER for making dressing

"I love to use mine for blending pesto or small quantities of purees, sauces and dressings. Because most of these small blenders have inverted cups, the contents pour right out and there's no scraping blades with a spatula."

—Julia Sullivan
Henrietta Red, Nashville



MASON JAR LIDS for baking tarts

"Mason jar lids look like pastry rings that are used to make individual pie tarts, but they make for a bit more of a rustic presentation, which I like. And they're pretty cheap!"

—Melissa M. Martin
Mosquito Supper Club, New Orleans



HAIRSPRAY for removing stains

"This prevents blueberry and cherry stains from setting in my garments. Aerosol works best."

—Erick Williams
Virtue Restaurant & Bar, Chicago



APPLE PEELER for slicing potatoes

"My countertop apple peeler has proven itself useful for anything round. Potatoes, turnips and small rutabaga all go in whole and come out in a neat, peeled, spiralized stack. Smear with butter, spiralized roasted potatoes look like little Slinkies and taste like heaven."

—Amy Thielen
Author of *The New Midwestern Table*, Park Rapids, MN



SHEET PAN: BENIGDOSTEN; APPLE PEELER: IRON; CHOPSTICKS, TAMPER AND MASON JAR LIDS: GETTY IMAGES; HAIRSPRAY AND COOLING RACK: SHUTTERSTOCK; SMOOTHIE BLENDER: TROPICANA