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COOK'S ILLUSTRATED TACKLES TRICKY KITCHEN CHALLENGES WITH MORE THAN 1,000 SURPRISING SOLUTIONS

Who but the editors of “the food geek’s bible,” *Cook’s Illustrated* magazine, would pit an avocado with a corkscrew or turbocharge a pepper grinder with a power drill? True kitchen wizards know that sometimes you have to think outside the box to conquer the toughest cooking challenges and that the best fixes for tricky culinary quandaries are not always the most conventional ones. Here in the test kitchen, we have been gathering creative solutions to common dilemmas for decades. These quick tips, or kitchen hacks, provide fun new approaches to old tasks, multiple ways to tackle tough projects, and ingenious uses for everyday tools. *Kitchen Hacks* is the guidebook you didn’t know you were missing for your kitchen and it comes with all the cleverness and expertise of *Cook’s Illustrated* behind it.

The more than 1,000 kitchen hacks in this collection are sometimes weird and even a little wacky, but trust us: We’ve tested every tip in the book and they really work. Plus, almost every hack is accompanied by *Cook’s Illustrated*’s trademark hand-drawn art to show you just how to do it yourself. We’ve also carefully selected 22 surprising recipes—which we call recipe hacks—to give readers a chance to try out some new skills in fun and delicious ways.

No Gadget? No Problem!: Sure, it’s nice to have fancy tools for every little kitchen task—specialized strawberry hullers and egg separators and apple corers—but not everybody has the room or the budget to keep all those uni-taskers on hand. With our help, even if you don’t own a cherry pitter, you can still have a perfect cherry pie. Just try one of our alternatives: a pastry bag tip, a drinking straw, or a chopstick. We show you easy ways to get the job done using everyday tools you probably already own; no special gadgets required.

Think Outside the Kitchen: Sometimes the perfect tool for the job won’t be found in your kitchen drawers or cabinets at all. We’re not afraid to get help from some unusual places, including the toolbox, the medicine cabinet, and the office-supply closet. From amping up your ingredient prep with power tools to finally finding a use for all those rubber bands in your junk drawer, we’ve come up with innovative solutions for all kinds of conundrums. Seriously—you’ll be amazed by how many different ways a hair dryer can improve your life in the kitchen.



**COOK'S ILLUSTRATED
KITCHEN HACKS:
HOW CLEVER COOKS
GET THINGS DONE**

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- 368 pages, paperback
- 1,000+ illustrations, 22 full-page color photos
- \$19.95

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Please visit kitchenhacksbook.com for a complete table of contents, featured recipes, high-resolution assets, and more materials.

Save Money (and Your Food!) with Smarter Storage: Use our creative advice to keep leftovers fresh and organize your kitchen for better food storage. We tackle what to do with common problem ingredients like leftover herbs from a too-big bunch, unused tomato paste, and that little bit of wine in the bottom of the bottle. Stop throwing out perfectly good food or watching it go bad right in front of you. We'll show you how to store it right, how to use it up, and—just in case you still get stuck with pesky extras—how to bring those leftovers back to life.

Show Off a Little: In this book, you'll get help dealing with some of the most challenging demonstrations of cooking skill, such as serving a picture-perfect meal to a tableful of guests, presenting an exquisitely executed layer cake to a birthday boy or girl, or expertly handling a last-minute kitchen disaster. Impress your friends with our hacks for everything from frosting the cupcakes to cooking the roast to shining the silver to reinflating the soufflé.

Level Up Your Kitchen Skills: The tips in this book don't just make things easier—they also make things better. Dealing with whole coconuts can be tricky; take our advice and freeze them first, and not only will they open up easily, but the coconut water inside will be easy to extract and save in its frozen form. Finger foods at a cocktail party are messy and toothpicks just create more waste; using pretzel sticks to skewer the hors d'oeuvres adds a salty crunch to the snacks and cuts down on mess. Bringing a salad for lunch is a great idea in theory, but if you dress it ahead of time, it gets soggy, and carrying dressing with you can be a pain. Try making a layered salad with the dressing on the bottom and a layer of toppings between it and the greens—a quick shake is all it takes to have a perfect lunch. We have fixes for things you didn't even know were broken.

Try Our Recipe Hacks for Kitchen Magic: In addition to covering kitchen organization, ingredient prep, food storage, entertaining, and substitutions, *Kitchen Hacks* includes 22 of our favorite weird and wonderful test kitchen recipe discoveries. We share the easiest (and best) method for cooking bacon, instructions for how to produce drizzle-worthy balsamic without spending big bucks on the pricey stuff, DIY secrets for staples like Greek yogurt and vanilla extract that you'll never have to buy again, and a seriously magical way to make amazing vanilla ice cream without an ice cream machine, plus many more recipe hacks full of surprising ways to improve flavor and solve common cooking predicaments.

MEDIA REQUESTS

Christopher Kimball and the editors of *Cook's Illustrated* and *Cook's Country* are available for interviews upon request. For more information or for television and/or print interview requests, contact:

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About America's Test Kitchen

America's Test Kitchen is a 2,500-square-foot kitchen located just outside Boston. It is the home of *Cook's Illustrated* and *Cook's Country* magazines and is the workday destination of more than four dozen test cooks, editors, and cookware specialists. Our mission is to test recipes until we understand how and why they work and until we arrive at the best version. We also test kitchen equipment and supermarket ingredients in search of products that offer the best value and performance. You can watch us work by tuning in to our public television shows, *America's Test Kitchen* and *Cook's Country from America's Test Kitchen*.

For thousands of recipes, updated equipment ratings, and taste tests, or to sign up for a free trial issue of *Cook's Illustrated* or *Cook's Country* magazine, visit:

CooksIllustrated.com
CooksCountry.com

For broadcast times, free recipes, and full-episode videos from our public television shows, *America's Test Kitchen* and *Cook's Country from America's Test Kitchen*, visit:

AmericasTestKitchenTV.com
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Curious to see what goes on behind the scenes at America's Test Kitchen? Our newest website features kitchen snapshots, exclusive recipes, video tips, and much more.

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