

Hints and Suggestions for Using a Microwave Oven

STALE DOUGHNUT OR PASTRY? Heat in the microwave for a few seconds and it will taste fresh again.	POTATO CHIPS GONE STALE? Heat 30 to 40 seconds in the microwave.	BAKING BREAD? Scald milk in the microwave oven.
NEED MELTED BUTTER? Place butter in a dish and melt in the microwave.	WANT BACON FOR BREAKFAST? Cover with a paper towel and microwave 2 to 3 minutes per slice.	ROAST-TO-SHELL NUTS? Place nuts in dish and cover with water. Microwave nuts 4 or 5 minutes. Cracked nuts will slip out of their shells.
FIXING A HOT FUDGE SUNDAE? Warm the fudge sauce in the microwave.	MELTING CHOCOLATE LATE? No need to dirty a dish. Leave chocolate in the paper wrapper and place in the microwave with the seal up. Heat 1 oz. square for 2 minutes.	FORGET TO TAKE MEAT OUT OF THE FREEZER? Defrost frozen food at low power level.
SQUEEZING A LEMON? Heat lemon for a few seconds before squeezing to get more juice from the lemon.	SERVING LEFTOVERS? Reheat on medium power.	ICE CREAM TOO HARD TO SCOOP? Soften on lower power level 10 to 15 seconds per pint.
HONEY CRYSTALLIZED? Remove metal cover and microwave honey right in the jar for 15 to 25 seconds.	HOT CEREAL FOR BREAKFAST? Mix it and heat it right in the bowl.	MAKING A TUNA MELT? Just a few seconds in the microwave will melt cheese.
SOUP FOR LUNCH? Heat it in a cup in the microwave.	LUMPY BROWN SUGAR? Put a half slice of bread in the bag with the sugar. Close bag and heat 20 to 30 seconds.	NEED A HOT PACK? Put a moist towel in the microwave for 30 seconds.
MIXING JUICE? Remove metal parts of container. Place in pitcher in microwave so concentrate will be easier to mix.	DRY RAISINS? Put raisins in a dish, sprinkle with water, and microwave 45 to 50 seconds.	
HOT BEVERAGE COOLED OFF? Reheat it right in the mug.		