

Shameless Cooking Tricks



GET YOURSELF SOME GREEK

There's been tons of buzz about Greek yogurt lately. And celeb chef Michael Psilakis, owner of Fishtag restaurant, in New York City, says breakfast is only one of its talents. He gives us three ways to work it.

1 GREEK CHICKEN OR TUNA SALAD

Use yogurt mixed with a bunch of dill and a squeeze of lemon instead of mayo—it'll give your salad a much fresher and brighter flavor.

2 CREAMY SUMMER SALSA

Mix a few cups with a handful of diced red onions, tomatoes, cilantro, and a few dashes each of clove and cumin powder. Eat it with pita or chips.

3 MINTY SAUCE

Stir a few tablespoons of diced cucumbers, a squeeze of lemon juice, and a handful of mint into a cup of yogurt. Then spoon on top of meat or veggies.

Lose the Garlic Whiff

The odor can linger on your hands for a long time after cooking—not great when you're having your guy or friends over for dinner. To fix, vigorously rub your fingers on anything made of stainless steel—like your sink—for 30 seconds, then wash.

A Great Snack for Guests: Roasted Nuts

• **SAVORY:** Toss your favorite nuts with olive oil and a few pinches each of paprika, cayenne pepper, cumin, garlic powder, and salt.

• **SWEET:** Combine a few tablespoons each of melted butter, brown sugar, cinnamon, and a pinch of salt, and add any nuts, mixing until coated.

Spread the nuts on sheet pans; bake at 350 degrees for 20 minutes, stirring every 5 minutes.

SOURCE: JULIAN MEDINA, CHEF AND OWNER OF TOLOACHE, YERBA BUENA, AND COPPELIA, IN NYC

YOUR SECRET WEAPON Orange Juice

» When you make pancakes or French toast for breakfast with your guy, splash some into the batter for a bright, citrusy hint.
 » Use it to make a quick marinade to tenderize and flavor chicken, pork, or steak (the acidity breaks down the protein so it's like buttah). Throw some thyme, mint, chopped shallots, and a clove of garlic into a cup of OJ, and let the meat sit in the mixture for an hour or so before cooking.
 » Stir 2 tablespoons into store-bought vanilla or chocolate frosting, and spread on cake or cookies to elevate the flavor.

SOURCE: JOHN DELUCIE, EXECUTIVE CHEF OF THE LION, IN NYC, AND THE ROYAL AT THE RALEIGH HOTEL, IN MIAMI



Peanut Butter Makes a Yummy Dressing

There's always a bit left over in the jar that you can't get out. Instead of tossing it, just add some oil, vinegar, and ginger, and shake for an absolutely addictive Asian-inspired salad dressing.

