

HINTS FOR HOMEOWNERS

Creating A Diamond-Standard Kitchen On A Budget

by *Ceci Carmichael*

(NAPSA)—Times are tough these days and many of life's little indulgences, such as eating out, are taking a backseat to necessities. However, cooking at home doesn't have to be a drag.

There are simple things you can do to bring restaurant luxury and technology into your own kitchen.

Chop Like A Pro



Ceci Carmichael

Every chef needs a reliable arsenal of cooking tools and one of the most important is a good knife.

Quality knives can be a real investment, so make them last and maximize their effectiveness by using an electric sharpener regularly. New high-tech models are easy to use and inexpensive. They'll have you slicing and chopping like a pro for less than the price of a dinner out.

Invest In Small Gadgets

Restaurant food often tastes better because of the little touches that chefs add, such as freshly grated cheese and garnishes. Though originally designed for woodworking, new microplane gadgets cost less than \$10 and let you grate everything from lemon rinds to Parmesan cheese to add flavor and finesse to dishes for friends and family.

Use What Works

There is no place for filmy or spotty dishes at a restaurant—or your home! Use FINISH dishwashing detergent, which is the No. 1 brand, recommended by more dishwasher brands. FINISH Quantum gives you perfect dishes you deserve the first time, every time you wash. This new product delivers brilliant cleaning and amazing shine; just drop it in the detergent cup and go. Add JET-DRY TURBO DRY to your dishwasher's rinse aid dispenser for cabinet-dry dishes when you open the dishwasher, with no need to towel dry.

Have The Right Appliances

Chefs don't mess around when it comes to major appliances. They know that the best appliances will last for years and save you money. Take the professional approach by upgrading to one of the newest premium dishwasher models, such as the KitchenAid Superba EQ Series. This ENERGY STAR-qualified dishwasher saves nearly 5,000 gallons of water per year and uses less than half as much energy as scrubbing dishes by hand.

By following these simple steps, you can bring restaurant luxury into your own kitchen without breaking the bank.

For more information, visit www.FinishDishwashing.com.

Ceci Carmichael is a chef and lifestyle expert and former host of Food Network's "Calling All Cooks" and "Good Food Fast."