

## Heating Up Leftovers

Just about anything can be heated up in the microwave if you don't cook it to death. Set the microwave to 50% power and heat a plate of food for 3 ½ to 4 minutes. Check the center of the food to see if it's hot enough and then cook at 50% power for another minute or two if necessary.

This method works even for pizza. If you use full power, the pizza crust will get hard as concrete.

This little bit of info just made this book worth the money, didn't it?

To heat up anything deep fried:

1. Throw it outside for the squirrels.
2. Change your mind, dust off the dirt and put it in the toaster oven at 375 degrees for 15 or 20 minutes. It'll come out tasting as good as it did in the restaurant, um, assuming you don't pay attention to the crunch of sand between your teeth.

French fries take very little time. So if you're heating up fish and fries, start the fish first and add the fries half way through.

Okay, maybe I was kidding about the squirrel part.