

MULTI-TASKING FOR SALAD SPINNERS

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Salad spinners are a great multi-purpose kitchen tool. Not only do they make easy work of removing moisture from freshly washed salad greens but they also work their moisture-removing magic on other food items.

Removing moisture from certain foods is key to:

- allowing dressings, vinaigrette, and sauces to coat evenly and without separation
- extending freshness and shelf life
- aiding cooking methods such as roasting, sautéing and baking

photo: [OXO](#)

Try using a salad spinner for

- spinning excess moisture out of -
 - fresh or cooked vegetables (spaghetti squash, shredded, spiralized or sliced zucchini, leeks, broccoli, cauliflower, grated potatoes and others)
 - pasta, egg or rice noodles
 - tofu shirataki noodles
 - shrimp and scallops
- removing the seeds from fresh tomatoes
- rinsing and drying -
 - fresh berries
 - fresh herbs
 - canned beans and chickpeas
 - canned artichokes