

# TRICKS OF THE TRADE

Are you trying to save time in the kitchen this holiday season? Check out these gadgets designed to make prep easier, freeing up more time to spend with your loved ones.

Being diagnosed with celiac disease or non-celiac gluten sensitivity usually means spending more time in the kitchen preparing meals. Whether you are an experienced cook or just learning, many gadgets are designed to make your time spent in the kitchen easier. The world of kitchen gadgets continues to expand, which means staying informed on the “must-have” items ensures your time is well spent in the kitchen.

Thanks to our friends at The Cook's Warehouse, here are some of the new and exciting kitchen gadgets that would look great in your kitchen or serve as gifts for family and friends this holiday season.



Use the **Trudeau Decorating Pen** to turn home-baked goods into works of art. Load the pen with frosting and decorate with a fine or thick tip. It also comes with a stand to prevent messy counters and is easy to use with just one hand. Take it apart and throw it in the dishwasher for easy clean up. The company also produces a line of bakeware made out of BPA-free silicone. Its integrated steel structure makes the bakeware sturdy, so there is no need to set it on a baking sheet in the oven. The attractive bakeware is safe for the microwave, dishwasher, freezer and oven, and carries a lifetime warranty. [trudeaucorp.com](http://trudeaucorp.com)



Spiralize vegetables like a boss with the **Paderno 4-Blade Spiralizer**. This compact kitchen tool takes up little counter space and is designed to house the extra blades when not in use. Create slices, chips, angel hair spirals and shredded veggies in a variety of thicknesses in just minutes. [padernousa.com/4-blade-spiralizer](http://padernousa.com/4-blade-spiralizer)



**Bee's Wrap** is a sustainable natural alternative to plastic wrap that uses the warmth of your hands to create a seal. This versatile wrap is flexible, washable, reusable and compostable. Made with organic cotton, beeswax, organic jojoba oil and tree resin, it can cover a bowl and wrap up leftovers like sandwiches, cheese, sliced fruit and vegetables. [beeswrap.com](http://beeswrap.com)



Apple splitters are standard tools in most kitchens, but the new **Apple Splitter** from **Prepara** produces thin slices perfect for baking and snacking. No more large hunks of apples with this splitter, which slices and cores apples at the same time. Made out of BPA-free plastic, it utilizes stainless steel blades and is dishwasher safe. [prepara.com/products/apple-splitter](http://prepara.com/products/apple-splitter)



The **Grate Ginger Tool** from **KitchenIQ** peels, grates, slices and extracts juice from ginger in a snap. Easily cut through the root while creating ginger paste or thin slices for steeping in tea, adding to drinks, creating salad dressing and more. It works with garlic, too! [kitcheniq.com/product/the\\_grate\\_ginger\\_tool](http://kitcheniq.com/product/the_grate_ginger_tool)

Enjoy a glass of wine without popping the cork or committing to the entire bottle with the **Coravin 1000 Wine Access System**.

The device may just revolutionize the way people drink and age wine. The system uses a needle to pierce the cork, pressurize the wine with argon gas, and dispense it through the needle. Once the needle is retracted, the cork reforms an airtight seal, preserving the bottle and allowing the wine to continue to age. [coravin.com](http://coravin.com)





**KitchenAid Artisan Mini Mixer** is a game changer for those who thought they didn't have the counter space for one. This mini mixer packs all the power of a large stand mixer (it has the same motor as the larger version) and works with existing KitchenAid mixer attachments. KitchenAid has also partnered with Franzese to produce a gluten-free pasta mix designed to work with KitchenAid stand mixers to make authentic Italian-style pasta dough in 11 minutes. [kitchenaid.com/brand\\_small-appliances\\_artisanmini.content.html](http://kitchenaid.com/brand_small-appliances_artisanmini.content.html)

The **Butter Mill** from **Cooks Innovations** turns cold butter into soft butter with a few twists. Simply load the butter mill, give it a few twists and use the grated butter on bread, veggies and corn on the cob. Ever forget to soften butter for a recipe or have a hard time incorporating butter into a flour mixture? This handy device will do all the work in half the time. [cooksinnovations.com/product/butter-mill](http://cooksinnovations.com/product/butter-mill)



While a bit of a splurge, the gorgeous and super easy-to-use **Novis Vita Juicer** is worth every penny because it is also a puree press, citrus press and centrifuge—four functions in one device. The citrus press extracts juice with pulp from citrus fruits with little effort. The juice is smooth and allows for maximum extraction from all types of fruits and veggies, including soft and hard, with little waste. The adjustable spout stops the flow of juice and prevents it from dripping on the counter. [vitajuicer.com](http://vitajuicer.com)

M-Cuisine, the new stackable cooking set from **Joseph Joseph**, takes microwave cooking to a whole new level. The set has a 2-liter main cooking pot for preparing rice, pasta, potatoes and more; a steamer basket for vegetables, fish or meat; a griddle; and a reversible lid that doubles as a base for the griddle and steamer or as a standalone microwave plate. [josephjoseph.com/en-us/collections/m-cuisine](http://josephjoseph.com/en-us/collections/m-cuisine)








Gluten Free

Robust, Fire-Roasted, New Mexico Green Enchilada Sauce.






[www.HatchChileCo.com](http://www.HatchChileCo.com)  
 844-808-9106

Content copyright 2011-2016.  
 Hatch Chile Company. All rights reserved.