

FOOD & DIET

13 Kitchen Hacks From Our Favorite Chefs and Food Bloggers

We're always on the hunt for cool new cooking tricks to add to our kitchen repertoire. This week, we're going straight to the source to uncover the shortcuts of our favorite culinary pros. Want to transform your weeknight meals from meh to magnificent? Check out the foolproof secrets of a few serious foodies.

by [Alyssa Longobucco](#)



Knife Skills

"For quick garlic prep, smash garlic with the side of a knife. It peels and breaks up the garlic clove, so you can avoid the frustrating and time-consuming process of peeling and chopping each one."

— [Daniel Holzman](#),
Chef/Co-Owner, [The Meatball Shop](#).

[Melissa Hom](#)