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Thanksgiving | John Moore/Getty Images Mothers across the country were horrified when their young adult children wit texted them like a 25-pound turkey microwave. The answers were funny, but the question was crazy? Of course, most chefs prefer to bake their Thanksgiving turkey. But also, deep frying has become a popular method too. So what would happen if the microwave turkey? And would it be a safe (and edible) way to prepare a main course for Thanksgiving? Moms say they don't do this Some parents were downright flummoxed at how their child might even ask such a question. Matthew's mother seemed annoyed when asked. Don't do it for Matthew's chicken. You have to cook it in the oven! Or Kirsten's mom really put down the gauntlet. You're half stupid ass and the other half blonde! I think ... you cannot be my child. And poor Kendall, clear enough to follow. I love you both. Another Twitter user tweeted about his experience. I texted my grandmother the whole turkey text stuff and she called me immediately and saidoh honey you can't cook a turkey in the microwave. Bring it and I'll cook it for you and that's why we don't deserve grandparents ok. Others not only played together, but turned the tables. Well, we're not going to microwaving turkey this year... your dad died this morning. Call me as soon as possible. my mother wrote on request. Luckily the prankster's sense of humor was just to ask twisted like a mom. Dang. Lol. want to play two weeks then? Lmao, yes, was mom's answer. But You Can Actually Do Baked Turkey | Courtesy HelloFresh One big difference between asking a joke and what you can actually do is size. The team at Mashable actually microwaved the turkey and said that an eight to 10-pound bird is the best way to go. You will prepare the thawed turkey about the same as if you cooked it in the oven. Clean the bird well and season it well. Place the seasoned turkey in a safe microwave bag and lay out a small hole in the bag so that the pair can escape. Then place the turkey on the microwave plate in the microwave. Cook at 50% power for 10 minutes per pound. Mashable cooked a 12-pound turkey and microwaved it for two hours. Turn on the turkey every 15 minutes if the microwave does not have an automatic spinning plate. Use a meat thermometer to make sure the turkey is fully cooked, which should be 165 degrees Celsius before you can eat it. Leave the turkey to rest for 20 minutes before carving. One word of caution in addition to using hot pillows when handling turkey to avoid steam burns, caution should be exercised when consuming raw poultry. The U.S. Department of Agriculture's Food Safety and Inspection Service recently recalled 91,388 pounds of Raw Land Jennie-O Turkey Store Selling Turkey Products, Reports Contaminated meat is associated with an outbreak of salmonella. So far, 164 people have fallen ill in 35 states, 63 people have been hospitalized. One person was killed in California. Symptoms include fever, stomach cramps, and diarrhea. Diarrhea. last up to seven days. Most people recover without treatment, but some may require antibiotic treatment. Check out cheat sheet on Facebook! Not surprisingly, the microwave oven uses microwave ovens to heat food. Microwaves are a type of wave that is placed between radio waves and infrared radiation in the electromagnetic spectrum. For microwave ovens, the commonly used wave frequency is about 2,450 megahertz (2.45 gigahertz). Waves in this frequency range have an interesting property: they are absorbed by water, fats and sugars. When absorbed, they are converted directly into atomic motion - heat. These waves boast another interesting, related property: they are not absorbed by most plastics, glass or ceramics. Metal reflects microwave ovens, so metal pans do not work well in the microwave. This is also why the devices have metal walls - for reflection. Advertising Are microwave ovens safe? Yes, microwave ovens are safe. Although it slightly reduces the nutritional value, microwave radiation is still a safe method of cooking or heating food quickly. Are microwave ovens out of range? Over-the-range microwave ovens don't necessarily go out of fashion, but many homeowners who like to cook need space for a stronger vent hood. Alternatives include countertop models and the placement of a microwave oven in a specially built cabinet or drawer. Do microwave ovens with convection ovens work well? Yes, microwave ovens with convection ovens are able to cook food in a way that conventional microwave ovens can not, such as: PreheatingRoastingCrispingUse you can also control some microwave ovens using convection ovens via your smartphone. How long do microwave ovens last for years in a wide range? Over-the-range microwave ovens tend to last from seven to 10 years, depending on their type of use and build quality. What are the sizes of microwaves? Although the external dimensions are different, Microwave group experts in terms of their purpose: Microwave countertop: 0.5 to 1.9 cubic feet oven capacityCload-the-range microwave ovens: 1.4 to 2.2 cubic feet oven capacityThe capacity of the microwave oven: 1 to 2.2 cubic feet of microwave capacity also depends on the power. How to choose a microwave oven? To choose a microwave oven, consider your needs in terms of: Size: Where do you plan to introduce a microwave oven? How much space can you devote to him in the kitchen? Cooking: If you frequently use a microwave oven or as your main cooking device, consider buying one of the convection options. Budget: Narrow your options to those in the price range. Speed: do you want to heat the food quickly? Make sure you have the power to match your expectations. How much does a good microwave cost? Good microwave ovens cost from \$100 to over \$600, depending on their size, power, function and design. Is it possible to use the built-in microwave oven on the countertop? Yes, you can use the same microwave oven on the countertop or in the cabinet or drawer. Special handles or hooks may be necessary to use the microwave on some surfaces, though. Microwaves are practically everywhere - houses, workplaces, schools, hospitals, you call it. However, despite their popularity, most of us are absolutely not sure what can and can not go to these cooking wizards. That's why we turned to Bob Schiffmann, president of the International Microwave Power Institute. With 55 years of experience working with microwave ovens, he is recognized as an expert in this field. You will be amazed at what it has to say. 3 easy hacks to keep your fridge clean and organizedOct. 21, 201601.101. What about plastics? Almost all plastics are safe in the microwave, says Schiffmann, but if the item is labeled as not microwave safe, of course don't use it in the microwave! Principle: Always check labels and warnings on all items before placing in the microwave. Caveats: Do not heat dry food in plastic as the plastic may melt. Do not use disposable containers such as those containing yogurt, cottage cheese and margarine. Do not use pips or warped/melted plastic containers. When covering food with foil, make sure that the poultice does not touch the food. In addition, cover the food lightly so that the couple can escape; otherwise you may be burned with steam and it can be serious!2. Polystyrene is actually safe, but there are some exceptionsAlysts of the timeStyrofoam can be safely used in the microwave when heating clean liquids such as coffee or tea water. Caveats: Do not continue heating when it has seuded. Do not heat items containing fats or solids such as soups or Ramen noodles.3. Paper is OK, as long as it is the right kind of paperpain paper, wax paper, parchment paper, paper plates and bowls are fine in the microwave. The newspaper is not sanitary and elassive ink for what you cook, so do not use it. Brown paper bags are never safe in the microwave because they can't withstand a lot of heat and can catch fire. They can also emit toxic fumes and may contain germs that can be transmitted to food. RELATED: Surprising things you can clean and cook in your dishwasher4. Is glazed ceramics safe? In the microwave, glazed ceramics can be used, from stoneware to china. Corning Ware and glassware such as Pyrex and Anchor Hocking are safe. However, watch out for glazed ceramics that are made in China - regardless of price and name. Because China does not adequately regulate the industry, some manufacturers use glazes that contain large amounts of lead and arsenic - dangerous elements that can echeal into food when microwaved. Another Using glazed ceramics in the microwave refers to the amount of heat the dish or cup retains. To make sure that the cup of coffee or cup does not overheat in the microwave, put half a glass of water in the cup and microwave for 30 seconds. If the cup is hotter than the water it contains, not the microwave.5. What about ceramics that are handmade by you or to Sarah Millfelt, president of the Northern Clay Center in Minnesota, handmade ceramic utensils and cups are fine for use in the microwave, as long as the glaze is not cracked and has no metallic finishes. To make sure the cup does not overheat, Schiffmann recommends performing a water test as mentioned above. RELATED: How often you need to clean your microwave oven — and the right way to do it6. Dishes/cups with metallic finish. Yay or ba? If there is a metallic finish on the element, it is never safe to use in the microwave. Never. Not only will the metal overheat, but it can damage the oven or dish7. Is aluminum foil okay? Schiffmann conducted preliminary tests on the use of aluminum foil in microwave ovens, and the results are still true today. Aluminum foil can be used to wrap chicken or turkey tips or duck legs so as not to get boiled. But aluminum foil, which is crumpled, bent or in small pieces, can not be used because it can arc and spark, especially if it is too close to the sides of the microwave.8. Twisting ties – resolute no no! ShutterstockWant because bow and spark, twisted ties should never be used in microwave ovens. Period.RELATED: 9 surprising ways to use a microwave: a 30-second melted chocolate cake someone?9. Watch out for metal handles on Chinese featurepics stock matching containers Remove the metal handles on these containers before heating the food, as the handles overheat and can cause the container to burn.10. Metal pans - here's what you need to knowMicrowaving food in a metal pan is not dangerous, but it is inefficient. This is because microwaves can't penetrate the metal, so they only reach the top of the food, Schiffmann explains. (Now you know why you can't reheat your coffee in a stainless steel go-cup.) In non-metallic containers, microwave ovens can penetrate from all sides to cook faster. That is, you can leave metal spoons in a cup of coffee or a bowl of cereal in the microwave and do not overheat. Just make sure they are all metal. Dishes with wooden or plastic handles may heat up due to rivets or screws holding them.11. And what staples for tea bags? Featurepics stockYou do not need to remove staples while microwaving a tea bag in water. It was Schiffmann who conducted research for the Lipton Tea Company that proved to be the basis for the price tag of a tea bag being safe in the microwave. Last expert advice: Never start a microwave with anything. The heat has nowhere to go and can end up damaging the magnetron and ruining the microwave. Is microwaving in plastic safe? Dr. Azar's advice to reduce July 201502:16 201502:16 201502:16

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