

Blenders for Margaritas

Not much is better than a perfectly blended Margarita. Well, many things are better, but this is very good too. When making Margaritas at home, it's important to have the right equipment and technique. A perfectly blended Margarita seems so simple, but it doesn't always happen. Many times your guests end up crunching and drinking at the same time. That's not good. It rarely happens in a restaurant. The key is the blender and blend time. The right blender for Margaritas, or any other perfectly blended drink for that matter, is essential. Cheap blenders just won't cut it.

When ready to buy, one should keep an eye out for a sturdy glass pitcher and a powerful blender base. Look for high wattage and variable speeds – Wattage being more important, since you really don't need too many speeds. One usually finds a speed or two that works best, and then sticks with that. Many blenders have speeds you don't even use.

Also, today there are blenders just for Margaritas. They're nice looking and appear to work well, but most want diversity in a blender -- Although they'd be great for a party. But if you're looking for a multipurpose blender for Margaritas, just remember to buy one that's well-built, has a thick glass pitcher and high wattage (power), and then for technique, be sure to blend the ice well enough to create the smooth Margarita you're hoping for. Although blender noise levels vary, it won't be that important when making Margaritas, since the sound of the crushing ice will over power it. Enjoy your Margaritas.

Microwave Ovens for Defrosting

Even defrosting is an important feature of a Microwave. Highly experienced cooks rarely utilize the Microwave at 100% power, unless boiling water or making popcorn. Defrosting eases food into being cooked or thawed. Many find that defrosting or microwaving at 50% power cooks and thaws food more evenly. If you don't have time to wait for food to thaw in the refrigerator, the Microwave is one of the best inventions ever.

Be sure to purchase one that (1) enables you to easily adjust the heat (power) level, (2) emphasizes its capacity to defrost food evenly, and (3) has a good sized turntable inside. Proper defrosting is a key element of a great Microwave. Otherwise, foods get overcooked on the outside edges – Yuck. A Microwave should enhance one's life, not make it tough. When looking for one that suits you, it's good to remember that they are often used for defrosting. There are many choices, but if you particularly look for the three things mentioned here, all should defrost uniformly.