



## Ask the Chef



**Questions: What is the best way to store pine nuts?**

**Chef Linda's answer:** Pine nuts are seeds of the cones of certain pine trees. Because the nuts are high in fat, they can become rancid quickly. It's best to store them in an airtight container in the refrigerator up to 1 month or in the freezer up to 3 months.

## Cooking Tips!



When preparing stuffed mushrooms, I put each mushroom in a mini muffin cup to prevent them from rolling around during baking.



To cut perfect-size onion wedges for kebobs, use an apple slicer-wedger. Be sure to slice off the root end of the onion first to create a flat and stable bottom.



### Gas-Grilled Shrimp Skewers

Grilling shrimp in their shells protects the delicate flesh, but any seasonings are peeled away at the table. Could there be a solution in grilling tender, flavorful grilled shrimp without the shells? I began by setting the shrimp over a screaming-hot fire. This worked well with jumbo shrimp, but smaller shrimp overcooked before charring. Since jumbo shrimp can be pricey, I created a faux version by cramming a skewer with several normal-sized ones pressed tightly together. For a final flavor boost, we removed the shrimp from the fire as soon as they picked up an attractive char (and before they were completely cooked) and allowed them to gently finish cooking in a pan of simmering sauce. [\(See Recipes section for this recipe\)](#)