

20 WAYS TO USE MILK

Got too much milk?

No problem. A few clever ideas can help you use up your milk while adding flavor, protein and nutrients to your meals. Begin your day with a bowl of whole-grain cereal topped with a cup of milk.

Preeze milk into ice cubes to add to
smoothies, sauces or soups.
Add fruit for sweetness.



Whip up some eggnog: Whisk ½ gallon cold milk and 1 package instant French vanilla pudding mix until smooth. Add ¼ cup sugar, 2 tsp vanilla extract, ½ tsp ground cinnamon and ½ tsp ground nutmeg. Refrigerate until serving.

4 Put it in your coffee - this is especially good with chocolate milk!

Make oatmeal or farina (cream of wheat) with milk instead of water.

Give soup
a creamy kick
by adding milk
instead of water.

7 Stir up your favorite pudding with milk.

Tone down a dish that's too spicy by using milk in the recipe.

Bake in au gratin potatoes.

Marinate and tenderize chicken: Add 1 tbsp lemon juice to whole milk. Let sit 5 minutes. Add salt, pepper and favorite seasonings. Pour over chicken and refrigerate overnight.

Bake bread or muffins with milk instead of water.

12

Make a smoothie: add your favorite fresh or frozen fruit and blend with milk. Make pancakes, waffles or biscuits with milk and freeze for easy heat-and eat breakfasts.

Replace your mealtime soda with 1 cup of white or chocolate milk for a nutrition boost.

Whisk eggs with milk when making a morning omelet or scramble.

Substitute milk for water with your boxed mac and cheese.

17 Create strawberry milk: Heat ½ cup strawberries, ¼ cup sugar and ¼ cup water on the stove for 10 minutes. Strain into a syrup. Add to 2 cups milk.

Prep homemade popsicles by blending milk with yogurt and fruit, then freezing in a popsicle mold.

19 Give grits extra creaminess by cooking them in milk.



Mix hot cocoa with milk on the stove.