



as seen in  
REAL SIMPLE, JANUARY 2010

# REALSIMPLE

| LIFE MADE EASIER |

## How to save on (near everything)

from grocery bills to medical costs to your Saturday-night movie:  
**60 tricks for enjoying life on less**

food 



**BEST ALL-AROUND**  
**De Buyer Mandoline**

This lightweight version of the chef's essential folds flat for quick storage. Use it to make up to five kinds of cuts (including waffle rounds and French fries) with ease  
**TO BUY:** \$100, williams-sonoma.com



**BEST FOR MAKING A JULIENNE**  
**The Pampered Chef Julienne Peeler**

This winner creates matchstick-size pieces with the precision of a seasoned line cook. Great for salads and stir-fries.  
**TO BUY:** \$9.50, pamperedchef.com



**BEST FOR CHOPPING**  
**Chef'n VeggiChop**

Think of this as a handheld food processor. Load the bowl with an onion, tomatoes, garlic, and cilantro, give the retractable cord a few pulls, and—voilà! Salsa.  
**TO BUY:** \$30, chefsresource.com

**BEST FOR DICING**  
**Progressive Fruit and Vegetable Chopper**

The three removable grates on this gadget produce uniform cuts in seconds. Use it with zucchini, peppers, potatoes, and especially onions (bye-bye, tears).  
**TO BUY:** \$25, amazon.com



**BEST FOR SLICING**  
**Oxo Good Grips Hand-Held Mandoline Slicer**

Regular, smooth cuts are essential to great gratins and casseroles. With this ergonomic tool, even the toughest-skinned vegetables easily fall to pieces.  
**TO BUY:** \$20, oxo.com

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