

Inside Trader Joe's Podcast Transcript — Episode 49: Trader Joe's Trips the Light Hacktastic

Tara: This episode is a hackathon.

[Light upbeat music begins.]

Matt: Hold on, let me check the dictionary. Hackathon, noun, an event in which a large number of people engage in collaborative computer programming.

Tara: Uh, no. In this case we're using the Trader Joe's dictionary. Hackathon is defined as an event in which we share hacks, meaning solutions or workarounds as in the phrase, life hacks or in this case, Trader Joe's product hacks.

Matt: Got it. Now that would be a lot more fun. Let's go Inside Trader Joe's.

[Theme music begins and two bells at a neighborhood Trader Joe's.]

Tara: I'm Tara Miller, director of words and phrases and clauses here at Trader Joe's.

Matt: And I'm Matt Sloan, the marketing product guy. You know, social media just can't seem to get enough of what you would call Trader Joe's product hacks.

Tara: It's true. I mean, have you seen the #TraderJoesHacks?

Matt: As a matter of fact I have, after I've been scrolling through pictures of cats and cute babies and thermometers in August.

Tara: Listen, we didn't create this hashtag but it is how some customers are sharing their suggestions of creative ways to use Trader Joe's products and it got us thinking, let's chat with our crew members about some of their favorite ideas.

[Theme music ends.]

Matt: All right then. Trader Joe's product hack number one.

Tara: And these are in no particular order.

[Light music begins.]

Matt: From the DIY dessert fun time file of hacks. Here's a neat thing to do with those little six pack cups of yogurt. And I'm gonna call this, "Put a stick in it and freeze it."

Tara: And that's exactly what I did. This comes from crew member Tori at store 164 in Spokane, Washington. Pretty cool. I did this at home last night in preparation for today. I literally just stuck those little craft sticks. You know, they look like popsicle sticks that come on a popsicle, but you buy them at a craft store generally. And I just stuck one inside each of the yogurt cups and put 'em in the freezer overnight.

Matt: Walla.

Tara: Solid

Matt: Walla.

Tara: Walla.

Matt: W-A-L-L-A

Tara: Well, that's a different place in Washington. You wanna try vanilla or blueberry?

Matt: Vanilla all the way.

Tara: I'll try the blueberry one. You gotta get it out of the little pop, the little cup. Oh, just push it.

Matt: It's like *The Sword in the Stone*. I am not worthy.

Tara: I got mine out.

Matt: How are you doing this?

Tara: I'm just squeezing it from the top. Oh, that looks really good actually. Just...no, squeeze the...squeeze the top. (pop, laughs) There you go. All right. Cheers.

Matt: That's good. There's no weird icy bits. The texture is fantastic.

Tara: That's delicious.

Matt: That's good.

Tara: Hack number one, successful.

[Music ends.]

Tara: Matt, let's do more desserts because we got some great dessert hacks. One of them was intriguing enough for me that I baked last night.

[Light music begins.]

Matt: So is this a recipe? A hacked recipe? A recipe hack?

Tara: Yes, all of the above.

Matt: All of the above.

Tara: So it basically takes our vanilla cake mix and you prepare it according to the package instructions, except you omit the milk. By leaving out the milk you get what ostensibly feels like a vanilla brownie.

Matt: It looks a little bit like there's that thing...sometimes known as a butter cake in parts of the country.

Tara: The hack that was submitted to us from Cynthia at store 715 in Woodbury, Minnesota, says to use it as a strawberry shortcake shortcut. So I got some strawberries and some whipped cream and I sprinkled a little bit of sugar on the top.

Matt: See, this is when you're like hacking the hack.

Tara: Got whipped cream in a can cuz while I was willing to bake, I didn't really feel like making freshly whipped cream this morning.

Matt: And it's the closest thing we could get to spray cheese, so I'm excited.

Tara: All right (spray noise).

Matt: This looks great.

Tara: All right, now I'm gonna cut some for me, as well. How are we feeling about this?

Matt: I like the cake a lot. I actually might like the cake in this form more than regular cake. It's very dense. It has that chewiness. I like the edges that get a little crispy.

Tara: It does taste sort of like a vanilla version of a brownie though.

Matt: That's a fun one.

Tara: We did get a bunch of other dessert hacks. One that I thought was really, really cool is sprinkling Chili Lime Seasoning on vanilla ice cream. That one, interestingly, also came from a crew member in Woodbury, Minnesota store 715. That crew member's name is Jenny.

Matt: Woodbury, Minnesota, the hot bed of hacks.

Tara: Right?

Matt: I'd be interested in trying that Chili Lime Spice on vanilla ice cream.

Tara: Yeah.

[Music ends.]

Tara: We got a lot of suggestions for hacks surrounding our flowers and plants.

[Light music begins again.]

Tara: So I kind of thought the best person here in the office for us to talk to about this would be our friend, Maggie, who is our category manager for flowers and plants.

Matt: Makes perfect sense.

Tara: Hi Maggie.

Maggie: Hey guys, how are you?

Matt: Great.

Tara: Do you have favorite hacks so to speak, to keep flowers looking their best longer?

Maggie: I do. Whenever I see flowers in a vase and I see foliage in the water, my body cringes, I tense up and I'm like, "Oh, bacteria's growing. You are taking days off the flower."

Tara: Wait, explain that, explain that a little bit.

Maggie: We get a lot of emails from people who ask for the little packets that come with the bouquets and they're like, they think that there's a secret sauce in there. And the reality of those little packets is they basically work to lower bacteria levels. So when you have a mixed bouquet and you have five or six different types of flowers that are in that bouquet and you put them in a vase of water and the foliage is still on the stem and it's in there, it just creates this perfect breeding ground of bacteria. And the point of those packets is to try to hold the bacteria back. The best thing you can do for your flowers is to clean the foliage off the stem, give them a

fresh cut and put them in fresh water every, honestly, every one to two days. I wanna say one, but I know that's asking a lot of people, so every two days. If you think of the stem as an oil filter and the oil filter gets clogged, how does the water get to the head of the flower? It's a fresh cut and clean water.

Matt: So you said remove foliage. So you're talking about the stem that's under the water.

Maggie: Yes.

Matt: No leaves.

Maggie: Exactly. You should never have foliage under the waterline of your base. That just is like a mutation growing ground of nastiness.

Tara: (laughs)

Maggie: Um, that will take..

Matt: Tell us how you really feel about that.

Maggie: (laughs) I can't express to you enough how strongly I feel about dirty water. Oh, it's such a simple thing, guys.

Tara: You said something also that I find very interesting, shorter stems, equal longer vase life.

Maggie: (in sync with Tara) Vase life. I was actually just in Ecuador in Columbia last week and I was talking to a rose breeder about this. He goes, "Absolutely." The less of a distance the water has to travel to the head, the more direct shot it has towards the head. If you're going up a stem and the water's stopping at all of this foliage, it's taking energy from the flower. So you're directing the energy to the head, the head will open, it will last longer.

[Music ends.]

Tara: We got some more to talk to you about...

Maggie: (laughs) I had a lot of coffee this morning.

Tara: All right, we're on a roll.

[Light music begins.]

Tara: Let's talk about hydrangeas. Dominica at store 615 in Brick, New Jersey says my hack involves hydrangeas which I buy often as they're my favorite flower. When the flowers start to wither, I get the teapot going and boil some water. I cut a slit in the stem and submerge it in the boiling water and voilà, my flowers are rehydrated and look like new.

Maggie: It is very possible. Over the years, I've always told people and practiced myself, put the hydrangeas in a bowl of water. Or in my case, when I used to do event work, I'd put them in the bathtub, fill the bathtub with cold water, submerge all of the heads, put weights on top of them and let them soak for four to six hours. And then you take them, cut them and put them in water and they rehydrate. I always tell people, if you think about a hydrangea head and how many blooms are on top of a hydrangea, it's a lot of work for flowers to get the water to all those blooms. And that's why they "pfft." There is a sound thought process behind that.
(laughs)

Tara: (chuckles)

Maggie: Just a suggestion. (laughs)

[Small transition.]

Tara: Okay, now tell us your thoughts on the penny in the bottom of a vase of tulips.

[Music changes.]

Maggie: I've heard that for years and people swear by it. I'm not sure exactly what it is. The copper does something to the water.

Matt: Which presupposes we're still using lots of copper in pennies.

Tara: Yeah.

Matt: Which I guess if you have a vintage penny that's mostly copper.

Tara: People do swear by it. If you look up penny...

Maggie: Copper.

Tara: ...copper, tulip, you're gonna get lots of people swearing by this particular hack.

Matt: If you're looking online, you're gonna get lots of people swearing full stop. Tulips also like fresh cut and fresh water?

Maggie: Absolutely. Absolutely. And the thing with tulips, you really should keep them in the sleeve.

Matt: What do you mean by 'in the sleeve'?

Maggie: What you wanna do is leave them in the sleeve, cut them, put them in a vase of water, let them have the drink and the sleeve will keep them in the right position. With tulips if you do that step after you take the sleeve off, the heads can be tilting downward. And if you hydrate them, they're gonna hydrate with the heads in that downward position. Whatever position they're in is the position that they're gonna hold when you start to hydrate. They need to give it a fresh cut, open all of the little pores so that the flower takes up the water, put it in a vase and then they will harden up and they'll start to open.

Tara: How long do you leave them in the sleeve?

Maggie: Probably about three hours. You wanna give them a nice drink. The same is true of daffodils and that's when they'll pop open for you.

Tara: I have always thought I was just doing something wrong when my tulips just kind of fell over like that. And now I know that I was. I wasn't leaving the sleeve on.

[Changing the subject. Music changes.]

Tara: Okay, here's a hack for smashing woody stems.

Matt: Oh, that's also the name of my new Smashing Pumpkins cover band. I hope you all show up to our opening gig Friday.

Tara: (chuckles) Okay.

Maggie: Smashing woody stems is a thing. I started smashing stems when I was 16 working in my first flower shop. The person who had that job had a big mallet and a big piece of wood and you literally hammer at the edge of the stems. It opens the pores and allows the branch to take up water.

Tara: Okay, I feel like we could do an entire episode just on floral hacks.

Matt: Let's do one more, one more.

Tara: Okay. Okay.

Matt: One more. What's the deal with using ice cubes to water plants?

Maggie: There was a study that was done on orchids. The benefit of a customer or putting the correct amount of water in an orchid versus the potential damage of the cold of the ice on basically the roots of the orchid. And it was determined that it is far more damaging to an

orchid plant to be overwatered than the potential of the ice having an effect on the root. The number one cause of people losing orchids is overwatering. The amount of water you're supposed to water is basically ice cubes or a shot glass. So you can use ice, it's a great way to water them. It's a slow drip.

Matt: Slow drip. That was my name in high school.

Maggie: Yeah (chuckles).

Tara: My mother used to use ice cubes basically for all the plants in the house. She didn't wanna forget to water them. They all seemed to live.

Maggie: Yeah, flowers want simple existence: fresh water, fresh cut, nice temperature, not too breezy. We tend to make it more complicated than it really is.

Matt: Well, that's the whole show.

Maggie: (laughs)

Tara: We're gonna hack through some more. Maggie, thank you so much for taking a few minutes to talk with us.

Maggie: Always a pleasure. Always great fun.

[Music ends.]

Tara: And here we go. We got some more hacks to get through people.

[Light music begins.]

Tara: More hacks. Especially dessert. Okay.

Matt: If you've made it this far, bless you.

Tara: (laughs)

Matt: We got pucks. We have things with pucks, cookie pucks. I like Brookies, that great combo of a brownie and a cookie. Back to the baking mixes, that Brownie Truffle Baking Mix is so popular because it's so great. Make that as if you were going to make a regular pan of brownies.

Tara: Okay.

Matt: And before you pour it into your brownie pan, probably a 9x9 pan, take from the refrigerated section that refrigerated cookie dough, the Chunky Chocolate Chip Cookie Dough that's in little pre-formed pucks.

Tara: Okay.

Matt: Put the pucks on the bottom of the brownie pan, pour the brownie batter on top and bake as you would normally, check for doneness like you would by inserting either a toothpick or a metal skewer, when it comes out clean, you're ready to go. You have Brookies. So easy and cool and fun.

[Music ends.]

Tara: I like that idea.

Matt: More pucks!

Tara: What else with the pucks?

[Light upbeat music begins.]

Matt: The same Chunky Chocolate Chip Dough pucks. Using a mini muffin tin, drop a puck in the tin, bake it off. When it comes out of the oven done, they'll be like little chocolate chip cookie muffins. When they're still warm you gently press into that freshly baked mini muffin cookie a peanut butter cup.

Tara: Ooh.

Matt: I'd go regular size, dark chocolate, peanut butter cup. Push that in there. Let it get a little bit melty. Watch out. It'll be like hot lava.

Tara: Matt, there's one that came in from a crew member from our friend Meredith in the Boston office. She takes the tub of chocolate hummus and puts it in the freezer. And then when she wants a frozen dessert, she grabs the tub of chocolate hummus and just kind of eats it out of the tub with a spoon. So it's frozen, but you can still spoon it out kind of like ice cream and according to Meredith it's absolutely delicious and has a little protein. It's kind of a treat, but also like a little on the healthier side maybe.

Matt: That's kind of like a 'sneaking your veggies into dessert' hack.

Tara: Maybe. Yeah.

Matt: I've heard of people using that chocolate hummus to frost cupcakes or cakes.

Tara: Really? Here's another dessert focused recipe hack from a mate in New Jersey. His name is Ben. His idea is to take our crescent rolls, you know, the dough in a tube, cut 'em up into pieces, smaller pieces, toss 'em in a deep fryer. Okay, I'm in. And then when they come out toss 'em in powdered sugar and he calls them...he makes them for Mardi Grats as like shortcut benoits.

Matt: So this is a hack for those of you who have a deep fryer, just ready.

Tara: But I might try it in the air fryer and just see if that works. So it's,

Matt: Yeah, there is no frying like deep frying. I mean, I get it there's air fryers out there, but I'm gonna, I think that the deep fried one would be really phenomenal.

Tara: That's a pretty cool hack, I think.

[Transition into the kitchen.]

Tara: We have moved into the Trader Joe's kitchen with our friend and Crew Member Alex, for a category of hacks we will call, "Delicious things you didn't know you could make." How about that?

Matt: Perfect.

Tara: That work?

Matt: Rolls right off the tongue.

Tara: Alex, we got a couple of great submissions from crew members and we wanted to get your help in making these happen.

Alex: Awesome. Let's do it.

Tara: So the first one is a Mandarin Orange Chicken sort of fusion burrito.

Alex: Yum.

Tara: Okay, using Mandarin Orange Chicken and the Spicy Mexican Style Riced Cauliflower. And the other one is chicken tenders crusted with Elote Corn Chip Dippers and cooked in the air fryer.

Alex: Also, yum. (opening bag) We're gonna take these corn dippers and throw 'em in a food processor.

Matt: The whole bag.

Tara: Why not?

Alex: Why not?

Matt: Okay.

Alex: I don't think you're gonna have too much crunch. I'm gonna pulse it up until it looks like a bread crumb.

[Food processor noise.]

Tara: If you don't have a food processor, you could do what Maggie was talking about doing with the woody stems. You could just smash 'em with a mallet, right?

Alex: Absolutely. Okay, so I'm gonna take these breadcrumbs, I'm gonna dump them in a bowl and I'm gonna grab some chicken tenders. These are raw chicken breast tenders and I'm not gonna coat them at all. I think maybe if you wanted to get a little extra, go a little above and beyond, you could probably brine them in buttermilk or dip 'em in an egg wash. But I think these are gonna stick just fine. So let's go right into the...

Tara: Okay.

Alex: ...the chip crumbs. The highest setting we can get on ours is 390° so we're gonna go there.

Tara: This particular hack comes to us from crew member James at store 460 in Tulsa, Oklahoma. O-K-L-A-H-O-M-A (claps) let's go!

Alex: We're adding no oil, which is really exciting.

Tara: What do you think? (beeps in background) How long do you think you're gonna put those in for?

Alex: I'm gonna put 'em in at 10 to start.

Tara: Okay, yeah.

Alex: They're really thin. So I'll put 'em at 10 to start and I'm gonna check on it.

Tara: Now let's get going on our Mandarin Orange Chicken Burrito.

Alex: Okay, we're gonna go into the air fryer with the orange chicken as well. Orange chicken is in the air fryer. We're gonna do the same thing...10 minutes.

Matt: Be sure you pull out the sauce packets.

Alex: They're out.

Matt: Okay.

Tara: You don't have to have an air fryer to do either of these things. You could put them, you could put the chicken tenders in the oven or in a skillet. You could put the Mandarin Orange Chicken in the oven, the way the package instructions say to cook it.

Alex: Yep. Let's get started on this Mexican cauliflower rice.

Tara: So while the orange chicken is cooking, we'll get the rice going, the cauliflower rice going.

Alex: So I went into a pan with a little bit of oil in it. I went on high heat cuz I like to get the moisture out. If you go on too low of a heat, you kind of end up with a soggy situation. So I turn up the heat, get a little bit of color on it, get some of the moisture out.

Tara: That really is the trick, I think, when you cook cauliflower rice.

Matt: It's gonna be great.

Alex: I think it's gonna be great too. And I think if it comes out, there's tons of other options for this fusion idea. Like putting it in a tortilla in and of itself is fusion, but you can get creative. You could use our fried rice, you can use our chow mein. Those would probably make great burritos as well.

Tara: All right. Well we don't have to talk the entire time. Cause we have like seven minutes. We're gonna like cut to the end, right?

[Sizzle.]

Matt: It would be great if it was just seven minutes of like...

Tara: That sizzle. Fast forward. (noise with mouth)

[Fast forward.]

Matt: Is it almost done?

[Fast forward just a tiny bit more and then slows down.]

Tara All right.

[Beeps.]

Matt: Sounds like you're playing Keno in the Las Vegas Airport.

Alex: Our orange chicken has been in the air fryer for about 11 minutes and it's nice and crispy. So we're gonna take it, we're gonna dump it in our pan which we've kind of scooted the Mexican style cauliflower rice off to the side. We're gonna share a pan and I'm gonna sauce it all together. I'm gonna pour the sauce over the chicken and kind of mix it a little bit with the rice and then we're gonna throw it in a warm tortilla.

Tara: Cuz that's all gonna combine inside the burrito anyway, right?

Alex: We're gonna warm up a couple tortillas. Yeah, I'm just gonna do 'em on the open flame, but some people have tortilla warmers, some people do 'em in a pan with a little bit of oil, but I think just over the open flame for a flour tortilla like this is perfect.

[Dishing from pan into tortillas.]

Alex: I got our warm tortilla. I'm gonna get a nice scoop. Make sure I have a couple pieces of orange chicken, a good amount of Mexican style cauliflower rice.

Tara: This is a skill that everybody needs to learn is how to roll a burrito.

Matt: That's a fairly macho burrito there.

Tara: Right?

Alex: I could say comfortably we're gonna make four large size burritos.

Tara: This is a 'feed four people for about 10 bucks' kind of hack. You got a package of tortillas, the Mandarin Chicken and the rice and that's it.

Alex: Give it a try.

Matt: Oh heck.

Tara: Okay, that's pretty great.

Alex: You get like the crispy sweetness of the orange chicken, the spiciness of the Mexican style rice. You get a little of the vegetable flavors, plays really well together.

Matt: Even without the burrito hack, serving this Mexican style riced cauliflower with the Mandarin Orange Chicken is a great combo.

Alex: Yeah, you can cook the Mexican cauliflower rice while the orange chicken's in the oven and combine it. Yeah, you're looking at a 10-15 minute dinner.

Tara: And it has vegetables, guys. That rice is actually vegetables. It's not rice, it's cauliflower.

Matt: That in and of itself is a hack. Someone hacked rice.

Tara: Someone made cauliflower taste good.

Matt: Cauliflowers always tasted great.

Tara: Okay, well we can agree to disagree, but I like the riced version of cauliflower, especially with all of these added seasonings, tomatoes, peppers, jalapenos, really good stuff.

Matt: Cilantro.

Tara: All right, what's that beeping?

[Beeping.]

Alex: I think that's our Corn Dipper Breaded Chicken. Lemme check on a piece. It's perfect.

Tara: Fork?

Alex: We're gonna taste it right off the cutting board.

Tara: The chicken tenders came from crew member Denon in the state of Washington.

Alex: Thanks Denon.

Tara: That's delicious.

Alex: It's amazing.

Tara: It's not too spicy. It's got a little..

Alex: Not too salty.

Tara: Not too salty. That chicken, considering it wasn't brined, like we didn't do anything to it, we opened the package and just rolled it in those chip crumbs, the chicken is really moist and tender.

Matt: I would say actually it's sort of, it's surprisingly moist cuz I would think this chicken would've dried out. So.

Alex: And the coating adhered really well.

Tara: It did and there's nothing else on it. Okay, that's a win. Elote Corn Chip Dipper Crusted Chicken Tenders.

Matt: Hm-mm.

Tara: Alex, thank you for once again, helping us put our kitchen hacks together. I think this is really, this is great and we will probably be asking you to do this again sometime in the future.

Alex: Ah, I'm happy to help. Thanks for having me.

Matt: And we got to eat.

[Music ends.]

Matt: I'll take hacks that include Shameless Trader Joe's Product Plugs for \$100, Tara.

[Timer clicking music background.]

Tara: Excellent. This often overlooked spice is made from peppers that are smoked and dried over Oak fires.

Matt: Mmmm.

[Buzzes in with answer.]

Matt: What is smoked paprika?

[Ding.]

Tara: That is correct.

[Jeopardy-like music begins.]

Matt I love this simple, basic, essential, Spanish, spice...this smoked paprika. It comes to us by way of a facility outside of Valencia, the area in Spain. And its power is in its simplicity. Its focus, if you're looking for rich smokiness with this undertone of pepper, sweet pepper, like a bell pepper, not spicy, this is the thing for you. If you're roasting potatoes, if you're roasting any form of fowl, bird that is, poultry, anything. I like adding this to pasta sauce. I like adding it to soup. This is something you need to try. So this is kind of the first, the opening salvo in a string of hacks that are really just introductions to things. And like, what do you do with them? You just start using them.

Tara: Black garlic falls into that category as well.

Matt: It's black because it's fermented. So it's oxidized, it's changed. It takes a lot of time to go through that fermentation process. So to me it adds the flavor of time, T-I-M-E kind of time. So you're cooking a sauce or a soup and you want that depth of flavor that comes from long, slow simmered cooking, throw in some of this black garlic.

Tara: I put it in eggs. I put it in soups. I put it in sauces. I'll season chicken with it before I put the chicken on the grill.

Matt: Just about anything is made better with this garlic.

Tara: I just love that product.

Matt: Something I would use alongside the smoked paprika and the black garlic is the Organic Garlic Flavored Extra Virgin Olive Oil. If you are roasting vegetables, this is it. It is so good. Sunny side up eggs fried in this garlic olive oil are phenomenal. If you're barbecuing something and you've got some bread that's kind of getting a little sideways, just soak that in oil, grill that bread up. This garlic flavored olive oil is magic.

[Music ends.]

Tara: We sell just truckloads of instant coffee...

[Light music begins.]

Tara: ...and what I love is that people are using instant coffee for things that are not coffee, you know, like inside a chocolate cake mix or in a recipe for chocolate chip cookies or anywhere you want to amplify the flavor of chocolate, instant coffee is like a miracle.

Matt: It will absolutely do that. And coffee-rubbed meats and things are great for the grilling season. I like that instant coffee sprinkled over ice cream.

Tara: Ooh.

Matt: Coffee's not only for breakfast as it turns out.

[Small transition.]

Matt: I love this thing that's so prosaically named 100% Ginger Drink Mix. This is a little box of little packets of spray dried ginger powder that you can reconstitute. I love it as a cup of hot ginger tea, but I also love to add it to marinades and dressings. It is intense. It has got a lot of ginger flavor, some of that ginger heat, which is a little different than say a chili pepper heat, but that is a cool, cool product. And I actually like it with that Organic Spicy Honey Sauce. Now we call that thing a sauce because it's more than honey. It's got vinegar and chili.

Tara: We can't just call it honey, because it has other things in it.

Matt: I would use that spicy honey as, like, a finishing sauce on a piece of fish that if you poached it and it maybe needed a little bit of unctuousness.

Tara: I have used that spicy honey to be a finishing sauce for a big pan of roasted brussel sprouts. Just as they're finishing, you know, like take them out of the oven while they're really, really, really hot and drizzle some of that honey on the top.

Matt: A big pan of oven roasted carrots.

Tara: Yes.

[Small transition.]

Matt: I'm thinking of other, sort of, squeezable, sweet, saucy things, short and to the point, we call this product Glaze. Now we used to call it balsamic glaze, but apparently outside of Modena in Italy, there's like a balsamic consortium that wouldn't let that leave the country. So now it's just Glaze, but it's basically great balsamic vinegar. Think of like a really syrupy, thick balsamic kind of thing that you can put over anything that could use a little bit of acidity, a lot of sweetness and that sticky almost molasses like quality. My daughter, she'll use it on rice bowls where we've gotten a bunch of vegetables or maybe a piece of grilled salmon, just to kind of dress it up.

Tara: Again, it is just called Glaze.

Matt: It is just called Glaze. We've saved what I think is the best for last. This hack, truly life changing.

Tara: Wow. Can it really live up to that?

[Music ends and upbeat music begins.]

Matt: I think it can...peanut butter. We've been selling peanut butter for years, decades even. And we've sold a lot of Natural Peanut Butter. Natural peanut butter separates, naturally. You get all that oil on top. Here's the hack, here's the trick. Buy a jar ahead and take that extra jar in your pantry, in the cupboard at home and turn it upside down, store it upside down. Now when you're ready to use it, that first jar is almost done, take the upside down jar, put it in the fridge, still upside down. Now when you're ready to mix it up, the oil that has risen to the top is actually on the bottom so when you flip it, it's much easier, much less messy to stir the oil back in. It's already cold and it will stay relatively homogenized after mixing it back in the fridge.

Tara: It really does change the way that you experience the whole natural peanut butter thing.

Matt: You don't need a special stirrer. Just use this handy dandy method.

[Music ends.]

Tara: This was a really fun episode, Matt.

[Closing music begins.]

Matt: I have a feeling that we might do another Trader Joe's product hacks episode someday.

Tara: And hey, if we do, we'd like to include your hacks. Please email your Trader Joe's hacks to PodcastQuestions@TraderJoes.com. We may share it.

Matt: Sharing is caring. Another way to share is to leave us a rating or a comment on your podcast app. That helps.

Tara: And be sure to hit that free subscribe or follow button.

Matt: It *is* free and worth every penny

Tara: Until next time, thanks for listening.

Matt: And thanks for listening.