

# How to open an Oxo (stock) cube

by [Jayefuu](#) on July 13, 2009

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## intro: How to open an Oxo (stock) cube

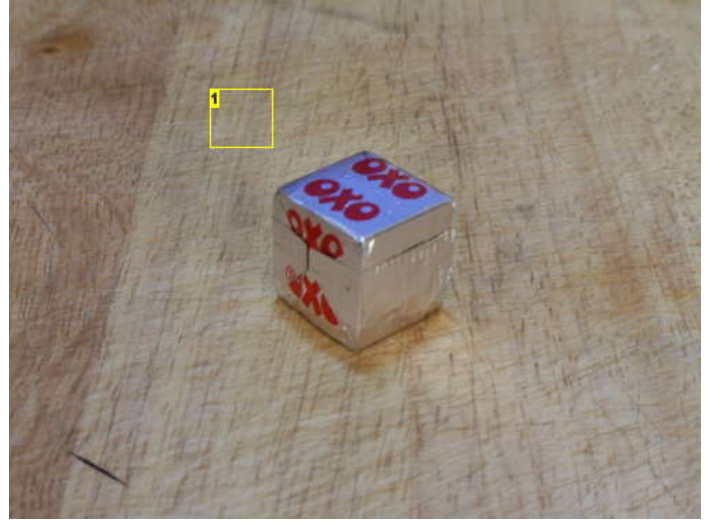
Here is a quick few tips on opening an Oxo stock cube.

People opening an Oxo cube is one of the most painful things to watch in the kitchen. They open it then crumble it between their fingers, resulting a poorly crumbled stock cube in the food and messy fingers!

Here are a few simple steps to make it easier and more satisfying, with less mess.

Oxo stock cubes are used to flavour BBQ marinades, sauces, casseroles, stews, gravy, pies and more. They contain wheatflour (for thickening), salt, yeast extract, cornflour (for thickening), colouring, flavour enhancers (monosodium glutamate.... YUM!), beef fat, flavouring, dried beef bonestock, sugar, onion and pepper extract)

This instructable was brought about to a) practice macro photography (which was not wholly successful) and to b) show you a neat trick I use in the kitchen to save time.



### Image Notes

1. Beef Oxo cube.

## step 1: Pull out the tabs



**step 2: Squash it!**

Squish it with the palm of your hand or the side of a knife. Then break up the last bits between your thumb and fingers.



**step 3: Rip it!**

Tear along one of the edges.



**step 4: Pour it!**

Up-end it into your pan!



## Related Instructables



**Spicy turkey fajita** by lasersage



**Vegetable Stock/Bullion** by ClevelandWhiteout



**Survival Kit in a tin (better than other ones i've seen here)** by Scott Fry



**Chicken Stock** by My Sisters Kitchen



**Cubed (Beef) Steak with Gravy** by eash



**Thai Chicken Curry** by alex\_gc



**Ginger Carrot Soup** (slideshow) by canida



**Squid Ink Risotto with Pan-Fried Squid** by canida