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How to reset my samsung freezer temperature

1-30 of 30 How to Test a Chest Freezer Compressor Read the instruction manual first! Repairing A Chest Freezer With its large capacity, your chest freezer represents a considerable part of your food budget. If it By Maya Walker The AccuWeather app for mobile phones functions in much the same way regardless of the model of Samsung phone you use. The app provides you with the weather and local news for locations you specify. By default, it sets your current location as your home location. You can reset the app to display a different location of your choice as the home location. Once reset, weather and local news relevant to the new location is displayed when the app is launched. Launch the AccuWeather app on your Samsung phone. An active cellular data or Wi-Fi connection is needed for the app to load properly. Tap “More,” then “Locations” to view the current cities set up through the app. The first city listed is your home location. Tap the “+” sign in the main menu of the app. Enter the zip code for the new location you want to use as your home location. Tap “Search.” Tap on the location in the search results. Tap “More,” then “Locations” again. Tap “Edit,” then “Set Home” next to the new location you added. It is now your home location. Tap “Done.” By Tyson Clifton Resetting your Samsung Bluetooth headset wipes out all of your headset’s saved connections and restores the device to its default settings. This is ideal if you’re having issues with your headset, as resetting it can resolve some system problems and connection issues with the device to which it’s connected. Additionally, if you’re considering selling your headset or loaning it to someone else temporarily, resetting it ensures the person you’re loaning or selling the headset to won’t be able to use any of your saved connections. You can reset your Samsung Bluetooth by entering Pairing mode and then holding down a specific button combination. Hold down the “Talk” button on the Samsung Bluetooth headset until that button is solid and not flashing, which should take roughly three seconds. This places your headset in Pairing mode. Hold down both of the volume buttons on the Samsung Bluetooth headset. Hold down the “Talk” button while still holding down both volume buttons for three seconds. The headset will turn off briefly before turning back on. Freezers are one of the most helpful kitchen appliances of all time. They allow cooks to stock up on groceries on sale, preserve veggies and fruits in season, stash freezer meals and provide endless trays of ice cubes. To make sure that food stays safe and fresh, you’ll want to keep it properly chilled. What’s the average freezer temperature for optimal performance? Read on.The Ideal Temperature RangeThe freezing point for water and many foods is 32° Fahrenheit, so you might think that your freezer would be safe set around there. Wrong! The ideal temperature for freezers is 0° Fahrenheit. The colder temp ensures that food freezes through, and prevents deterioration. Make sure your freezer is at this temperature before you freeze food.Does a Colder Temperature Mean More Freezer Burn? Nope. Freezer burn occurs from exposure to air, not excessive chill. To prevent freezer burn, which causes an off taste and texture, wrap food tightly. Bonus points if you wrap food in two different materials: a plastic freezer bag, which you can press the air out of, and then a second layer of aluminum foil.The Other Key to Freezer PerformanceWhile a low-temperature setting is crucial, there’s another key element to ensuring that the freezer works properly: circulation. Freezers need proper airflow to maintain the proper temperature and keep every zone of the freezer equally chilled. Don’t cram the freezer full, and avoid blocking the fan. The same rules apply to keep your fridge temperature safe, too.More Tips for Optimal FreezingDefrost your freezer regularly, to keep it working efficiently (and prevent ice build-up from taking up valuable real estate!)When adding food to the freezer, consider putting it in the back to encourage yourself to eat foods that have been frozen longerUse a freezer thermometer to keep track of the tempFood kept in a freezer at the proper temperature will keep safe indefinitely, though the texture and flavor will deteriorate the longer it’s kept. Learn exactly how long frozen food lasts.100 Freezer Meals to Keep on HandI stirred up this easy tortellini bake and figured if we all like it, others might, too. Broccoli and bacon add color and crunch to this creamy casserole. —Amy Lents, Grand Forks, North DakotaTaste of HomeThis dish is hearty and perfect for warming up on a chilly winter evening. The aroma is almost as delightful as the dish itself. —Frank Grady, Fort Kent, MaineMy recipe for manestra, which means ‘orzo’ in Greek, is a straightforward and very easy to make recipe. You only need a few steps to transform simple ingredients into a creamy one-pot-wonder in about 30 minutes. —Kiki Vagianos, Melrose, MassachusettsPrep once and feed the family twice when you double this chicken mac and cheese and freeze half of it. I created it for the people I love most, using ingredients they love most. —Angela Spengler, Tampa, FloridaAs a child, I discovered my love of pork pies. I used to help my father deliver oil on Saturdays, and we would stop at a local place to have the meaty pastries for lunch. —Renee Murby, Johnston, Rhode IslandI love to cook but just don't have much time. This casserole is both comforting and fast, which makes it my favorite kind of recipe. I serve it with a green salad. —Jena Coffey, Sunset Hills, MissouriWhile in the Bahamas, friends suggested a restaurant that served amazing chicken spring rolls. When I got home, I created my own version. Such a great appetizer to have waiting in the freezer! —Carla Mendres, Winnipeg, ManitobaThis soup delivers a big bowl of fresh comfort—just ask my husband. Toppings like avocado, sour cream and tortilla strips are a must. —Heather Sewell, Harrisonville, MissouriSince all my grandparents were German, it’s no wonder that so many Bavarian recipes have been handed down to me. Because the Midwest has such a large German population, I feel this recipe represents the area well. —Susan Robertson, Hamilton, OhioTaste of HomeOur region is known for good seafood, and crab cakes are a traditional favorite. I learned to make them from a chef in a restaurant where they were a bestseller. The crabmeat’s sweet and mild flavor is sparked by the blend of other ingredients. —Debbie Terenzini, Lushy, MarylandThis classic Italian entree comes together in a snap but tastes as if it took hours. It’s so tasty and easy to fix. My family always enjoys it. —Carolyn Henderson, Maple Plain, MinnesotaMy husband didn’t like sloppy joes until he tried my rendition with its smoky heat. If you need to dial down the fiery zip, cut down on or eliminate the peppers. —Brittany Allyn, Mesa, ArizonaThis delicious stew makes a hearty supper with a lighter touch. The leaner cut of meat, herbs and seasonings and fresh vegetables make it so flavorful, you’ll want another bowl! —James Hayes, Ridgecrest, CaliforniaMy best friend and I created this recipe together because we wanted a meal that’s easy to prepare, affordable and nutritious. We both have hectic schedules, so when we’re feeling crunched for time, it’s a relief to have these wholesome enchiladas waiting for us in the freezer. —Holly Baber, Seattle, WashingtonI’m the proud mother of wonderful and active children. Simple, delicious and quick meals like this BBQ pork skillet are perfect for us to enjoy together after school activities, especially if I have leftover pulled pork. —Judy Armstrong, Prairieville, LouisianaInstead of throwing out leftover mashed potatoes, use them to make this potato croquette recipe. The little baked balls are yummy with ranch dressing, barbecue sauce or Dijon mayonnaise for dipping. —Pamela Shank, Parkersburg, West VirginiaMy husband loves chicken when it’s nice and moist, as in this autumn recipe. I serve it over hot rice with a salad and warm rolls. The ruby red sauce has a wonderful sweet-tart flavor. —Dorothy Bateman, Carver, MassachusettsThis is my Grandma Ostendorf’s corn recipe I grew up enjoying. Now a grandmother myself, I still serve this comfy, delicious side as a family classic. —Lonnie Haristack, Clarinda, IowaMy family goes for Moroccan flavors, so I make empanada pastries using beef and apricot preserves. It’s a flaky hand pie with a spicy dipping sauce. —Ariane Erlbach, Morton Grove, IllinoisMy sister shared this white bean chicken chili recipe with me. I usually double it and add one extra can of beans, then serve with cheddar biscuits or warmed tortillas. The jalapeno adds just enough heat to notice but not too much for my children. —Kristine Bowles, Albuquerque, New MexicoMy family devours this crusty pan pizza with easy-to-swap toppings. Use a combination of green, red and yellow peppers for extra color. —Patricia Howson, Carstairs, AlbertaCelery and blue cheese dressing help tame the hot sauce on this turkey burger recipe. For an even lighter version, pass on the buns and serve with lettuce leaves, sliced onion and chopped tomato. —Mary Pax-Shiplee, Bend, OregonTaste of HomeI cook with lentils often because they’re a nutritious, inexpensive source of protein. This low-fat soup is one of my favorite ways to use them. To make it even heartier, add ground beef, cooked sausage or leftover cubed chicken. —Rachel Keller, Roanoke, VirginiaTaste of HomeI like this recipe because it can be prepared a day ahead and baked just before serving, so it’s a great way to avoid that last-minute rush when attending a potluck. Using packaged spaghetti sauce and noodles that are not pre-boiled makes preparation especially quick. —Denise Goedeken, Platte Center, NebraskaWhen it comes to food, I’m all about anything in a pocket—pita bread, bierocks, empanadas and more. These Italian-inspired turnovers are great for dinner and even better the next day. For smaller ones, use a single crescent roll with a level tablespoon of filling. —Greg Munoz, Sacramento, CaliforniaI’ve taken this hot dish to potlucks and it’s received rave reviews. There’s never a morsel left. Best of all, it’s a simple, healthy and hearty supper made with ingredients that are easy to find. —Anne Taglienti, Kennett Square, PennsylvaniaI love burritos, but the frozen types are so high in sodium, I created these. They’re a perfect option to have on hand for quick dinners or late-night snacks—I’ve even had them for breakfast sometimes! —Laura Winemiller, Delta, PennsylvaniaThis heartwarming dish is something I threw together years ago for my oldest daughter. When she’s having a rough day, I put on the slow cooker and prepare this special recipe. —Mary Morgan, Dallas, TexasTo me, nothing sparks up a meal more than the smoky flavor of roasted green chiles. This is a quick and easy recipe, and I usually have the ingredients on hand, so when I don’t know what to fix for dinner, I make this quiche. —Linda Miriello, Mesa, ArizonaTaste of HomeA terrific alternative to pasta salad, this colorful side dish adds refreshing herb flavor to corn, barley, and red and green peppers. Bring it to your next get-together and see how fast it disappears! —Mary Ann Kieffer of Lawrence, KansasThis heart-healthy turkey quinoa chili is not only tasty, it’s a vitamin and protein powerhouse! —Sharon Giljum, San Diego, CaliforniaMy family loves this versatile pork dish. We like to have it over a serving of cheesy grits, but it also goes well with rice or potatoes. Leftovers make an excellent starter for white chili. —Val Ruble, Ava, MissouriTaste of HomeMy teenage daughter and I have been experimenting in the kitchen to re-create some old-time family dishes. This calzone with spinach and sausage is definitely a favorite. Using a refrigerated pizza crust, it’s a cinch to prepare one for us or several for a crowd. —Terri Gallagher, King George, VirginiaThis mild, homemade tuna casserole will truly satisfy your family’s craving for comfort food without all the fat! —Colleen Willey, Hamburg, New YorkThe thick, tangy sauce makes this dish one of my favorite Chinese chicken recipes. Serve the chicken over long grain rice or with ramen noodle slaw. —Dave Farrington, Midwest City, OklahomaThe comforting combination of squash, meat, beans and veggies makes this my go-to soup in fall. It’s full of freshness. —Jaye Beeler, Grand Rapids, MichiganTaste of HomeZap one of these frozen burritos in the microwave and you’ll stave off hunger all morning. This recipe is my family’s favorite combo, but I sometimes use breakfast sausage instead of bacon. —Audra Niederman, Aberdeen, South DakotaEven on busy days, I can start this chicken in a slow cooker and still get to work on time. When I come home, spinach salad and crescent rolls round out the menu. —Heidi Rudolph, Oregon, IllinoisMy daughter helped me come up with this recipe when we wanted a one-dish meal that was different than a casserole. This pie slices nicely and is a fun and filling dish. —Debra Dohy, Massillon, OhioThis easy beef stew is incredibly rich. Since it’s even better a day or two later, you may want to make a double batch. —Michaels Rosenthal, Woodland Hills, CaliforniaI got this easy chicken cordon bleu from a friend years ago. I freeze several half recipes in disposable pans to share with neighbors or for when I’m pressed for time myself. —Rea Newell, Decatur, IllinoisWe do a lot of outdoor cooking during the summer months, and this grilled pork tenderloin recipe is one my entire family loves. —Betsy Carrington, Lawrenceburg, TennesseeFrench cassoulet is traditionally cooked for hours. This version of the rustic dish offers the same homey taste in less time. It’s easy on the wallet, too. —Virginia Anthony, Jacksonville, FloridaWhen I first made this dish, my 2-year-old liked it so much that he wanted it for every meal! You can use almost any pasta that will hold the sauce. —Crystal Bruns, Ilif, ColoradoCoated in a tangy Dijon sauce, these tasty veggies and fluffy couscous make for a delightful side. —Juliana Dumitru, Fairview Park, OhioMy husband and I love this BBQ chicken pizza recipe, especially when we take it up a notch by adding other toppings that we love, including smoky bacon and creamy Gorgonzola. My mouth starts to water just thinking about it! —Megan Crow, Lincoln, NebraskaTaste of HomeAs a working mother, I depend on my slow cooker to help feed my family. We all love the spicy but slightly sweet flavor of these tender burritos. —Kelly Gengler, Theresa, WisconsinThis is one of our favorite main dishes. Because we raise our own pork and beef, the meat we use is always freshly ground. For variety, these meatballs can be cooked with a sweet cream gravy or steamed with tomatoes. But we prefer them with homemade sauerkraut. —Iona Redemer, Calumet, OklahomaTaste of HomeIn the South, everyone loves three things: bacon, cheese and grits! After playing around with this recipe, I took it to my first family party as a newlywed, and it was a huge hit. This recipe has become a family tradition that I’m sure will be passed down for generations. —Melissa Rogers, Tuscaloosa, AlabamaWhen I have leftover ham in the fridge, I always like to make this split pea soup. Just throw the ingredients in the slow cooker, turn it on, and dinner is done. —Pamela Chambers, West Columbia, South CarolinaMy husband and I love fried fish, but we’re both trying to cut back on dietary fat. I came up with this oven-baked version. He likes it as much as deep-fried fish, so I know it’s a winner. —LaDonna Reed, Ponca City, OklahomaTaste of HomeThis versatile side dish is so good with grilled steak, and is delicious with other meats as well. A creamy cheese sauce and crunchy topping make this potato casserole popular for family dinners and potlucks. —Teresa Stutzman, Adair, OklahomaI hope you enjoy these tasty turkey sandwiches as much as our family does. The recipe makes plenty, so it’s great for potlucks. Plus, the leftovers are just as good. —Carol Riley, Ossian, IndianaGumbo goes back to 1700s Louisiana; today’s version is just as hearty using andouille sausage. Serve with cornbread or crusty French bread. —Billy Hensley, Mount Carmel, TennesseeTaste of HomeMy kids love these beef rolls so much. I always make extra since they heat up so quickly. I give the kids their choice of dipping sauces—spaghetti sauce or ranch dressing are the top picks. —Kimberly Farmer, Wichita, KansasOne family member likes Italian; another likes Mexican. They’ll never compromise when this is on the menu. —Tia Woodley, Stockbridge, GeorgiaThis moist and tender chicken comes complete with its own creamy spinach side dish! It makes a pretty presentation and comes together in no time flat for a nutritious weeknight meal. —Genna Johannes, Wrightstown, WisconsinBananas, liquid smoke and soy sauce flavor this fall-apart-tender pork roast. It’s just like the kind I enjoyed at the luau I went to in Hawaii. —Mary Gaylord, Balsam Lake, WisconsinWhether you include the beer or not, this soup tastes wonderful. I always make extra and pop single servings into the freezer. —Lori Lee, Brooksville, FloridaThese savory little pies may be made with simple convenience items, but I’m just as confident serving them to drop-in company as I am to my husband and three boys. —Ellen Osborne, Clarksville, TennesseeTaste of HomeWith four small children at home, I need quick yet filling meals. This family-favorite BBQ chicken sandwich filling is a cinch to make. For a spicier taste, eliminate the ketchup and increase the amount of salsa to 1 cup. —Leticia Lewis, Kennewick, WashingtonThis satisfying easy baked spaghetti recipe comes together and will please everyone at your table. Add a salad and breadsticks, and dinner’s done. —Betty Rabe, Mahtomedi, MinnesotaI love quiche and wanted to make something that incorporates my Southern roots, so I came up with this version. With eggs, cheese, ham and nutritious collards, it’s a meal in one. —Billie Williams-Henderson, Bowie, MarylandThis is a special meal in our house—as soon as I get ribs, I know which dish my family will ask me to make. My husband and I have three children, so I’ve learned to be a versatile cook! —Joanne ShewChuk, St. Benedict, SaskatchewanTaste of HomeWhen I had my daughter, I tried to have a lot of meals in the freezer to make those first few weeks easier. These calzones were one of our favorites! We loved being able to pull them out and have dinner in minutes. I’ve dipped these in spaghetti sauce, pesto and ranch dressing, and they were all delicious! —Elisabeth Larsen, Pleasant Grove, UtahDuring chilly months, I fix this slow cooker jambalaya recipe at least once a month. It’s so easy...just chop the vegetables, dump everything in the slow cooker and forget it! Even my sons, who are picky about spicy things, like this easy jambalaya. —Cindi Coss, Coppell, TexasTaste of HomeMy cousin is of Mexican heritage, and I’ve watched her make this crunchy beef burrito recipe for years. The very first time I made them for my own family, they instantly became a favorite meal. They’re even better warmed up the next day in the microwave. —Debi Lane, Chattanooga, TennesseeYour family is going to gobble up this cheesy, southwestern and easy chicken enchilada casserole...and will ask for it again and again. It’s real comfort food! —Melanie Burns, Pueblo West, ColoradoThis is my husband’s favorite dish. He always requests it, even for holidays! You’ll love the variety of cheeses and spices that jazz it up. It’s restaurant-quality, but at a quarter of the price! —LuAnne Wallace Bennett, Powder Springs, GeorgiaI remember my mom making this soup; now I make it for my kids as often as I can. It’s a good way to use up leftover vegetables. Sometimes I add a can of rinsed and drained kidney or garbanzo beans. —Angela Goodman, Kaneohe, HawaiiThis pasta is a must-try smoked sausage recipe. It just tastes so good when it’s hot and bubbly from the oven. The cheddar french-fried onions lend a cheesy, crunchy touch. —Margaret Wilson, Sun City, CaliforniaTaste of HomeThese moist burgers get plenty of color and flavor from onion, zucchini and red pepper. I often make the mixture ahead of time and put it in the refrigerator. Later, after helping my husband with farm chores, I can put the burgers on the grill while whipping up a salad or side dish. —Sandy Kitzmiller, Unityville, PennsylvaniaHere’s my idea of pub food made easy: biscuits flavored with Buffalo wing sauce and blue cheese. They’re my Friday night favorite. —Maria Regakis, Saugus, MassachusettsTaste of HomeMy husband and I love Thai food, but going out on weeknights can be challenging with busy schedules. I wanted to create a Thai-inspired dinner that could double as an easy lunch the following day. The beef is fantastic in this dish, but chicken or pork would be equally delicious! —Ashley Lecker, Green Bay, WisconsinFans of spicy chicken wings will love this rendition that turns it into pizza. Serve it up with blue cheese dressing and crisp celery, just like the tasty original. —Shari DiGirolamo, Newton, PennsylvaniaServed over squash and a chunky, mushroom-tomato sauce, these tender meatballs are tops when it comes to great flavor. —Diane Nemitz, Ludington, MichiganI make these sandwiches in my spare time and freeze them so they’re ready when needed, such as for tailgating parties when we attend Kansas State football games. —Donna Roberts, Manhattan, KansasPork sausage, ground beef and plenty of beans make this chili a marvelous meal. I keep serving-size containers of it in my freezer at all times so I can quickly warm up bowls on busy days. —Margie Shaw, Greenbrier, ArkansasWe always serve food at our Bunco games, and since one of us is a vegetarian we like to make fun meatless dishes we can all enjoy. This strata can easily be doubled and tastes fantastic hot or at room temperature. —Doris Mancini, Port Orchard, WashingtonI’ve fixed this hearty main course for buffets, potluck dinners and even for company at my home. Keep the recipe handy, because you’ll certainly be asked for it when you contribute it to an event. —Marge Unger, La Porte, IndianaThis is the best chicken potpie recipe! Chock-full of chicken, potatoes, peas and corn, this recipe makes two golden pies, so you can serve one at supper and save the other for a busy night. —Karen Johnson, Bakersfield, CaliforniaThis novel recipe is a fast and tasty change from fried chicken. —Sister Judith LaBrozzi, Canton, OhioMeet my husband’s favorite sloppy joe. Load it up with whatever toppings you like, or pour the filling over noodles. It’s incredible on mac and cheese. —Devon Delaney, Westport, ConnecticutRustic and comforting, I found this rich and cheesy lasagna to be a great way to get kids to eat healthy greens—it’s such a tasty casserole they’ll never know the Swiss chard is there! —Candace Morehouse, Show Low, ArizonaA friend raved about Korean recipes for bulgogi—beef cooked in soy sauce and ginger—so I tried it. It’s delicious! Dazzle the table with this tasty version of Korean beef and rice. —Betsy King, Duluth, MinnesotaThis chicken enchilada recipe is one of the first dishes I created and cooked for my husband right after we got married. He was so impressed! We fix these creamy enchiladas for friends regularly. —Melissa Rogers, Tuscaloosa, AlabamaA seriously quick dish, it can satisfy a hungry household in 15 minutes. My family loves sharing this soup with cornbread, or you can add a zesty kick with some Rotel. —Heather Rorex, Winnemucca, NevadaYou’ll please everyone in the family with this inviting and filling dish. It tastes like a chicken potpie topped with Tater Tots. —Fran Allen, St Louis, MissouriThese saucy chickpeas add just a little heat to meatless Mondays. They’re especially good over hot, fluffy brown rice. —April Strevell, Red Bank, New JerseyI just baked these mini pizzas and the kids are already demanding more. The no-cook pizza sauce and refrigerated dough make this meal a snap. —Melissa Haines, Valparaiso, IndianaTaste of HomeMy aunt originally made this hearty casserole for family gatherings, and now I enjoy fixing it for my family any night of the week. What a perfect way to sneak in some garden veggies. —Kate Beckman, Hemet, CaliforniaI’m always thankful when I can pull such a delicious soup together in under 30 minutes. —Amy McFadden, Chelsea, Alabama This cheesy entree is a make-ahead dream. Just assemble it ahead of time and put it in the oven when company arrives. I round out the meal with a tossed salad and warm bread. —Karen Jagger, Columbia City, IndianaI often prepare a weeks worth of recipes on the weekend and freeze them so I can quickly have dinner ready for our hungry teenage boys after one of their many sports activities. Served over noodles, this moist chicken with a flavorful sauce is a favorite. —Joan Williams, Baltimore, MarylandI’ve taken this hot dish to potlucks and it’s received rave reviews. There’s never a morsel left. Best of all, it’s a simple, healthy and hearty supper made with ingredients that are easy to find. —Anne Taglienti, Kennett Square, PennsylvaniaI take this dish to many of my family’s picnics because it’s always such a hit. Serve it at any time of day. Quiche makes a great side or meatless main course—and, of course, it’s a tasty addition to brunch. —Edie DeSpain, Logan, UtahThis is an excellent dish to take to someone for dinner. It’s also easy to change up the recipe with your favorite meats or cheeses. —Tricia Bibb, Hartselle, ALTaste of HomeI created this country ribs recipe many years ago when I adapted a sauce I saw in a magazine. The original called for much more oil. I usually triple the sauce and keep some in my freezer to use on chicken, beef or pork. —Barbara Gerriets, Topeka, KansasTo make the most of leftover cornbread, try this hearty main dish casserole. It’s moist, delicious and good on any occasion. —Madge Britton, Afton, TennesseeIn contrast to traditional tacos, these taste complete as is, without further garnishes or sauces. I’ve also made this using bite-sized pieces of chicken thighs and increasing the cooking time appropriately. —Helen Glazier, Seaside

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