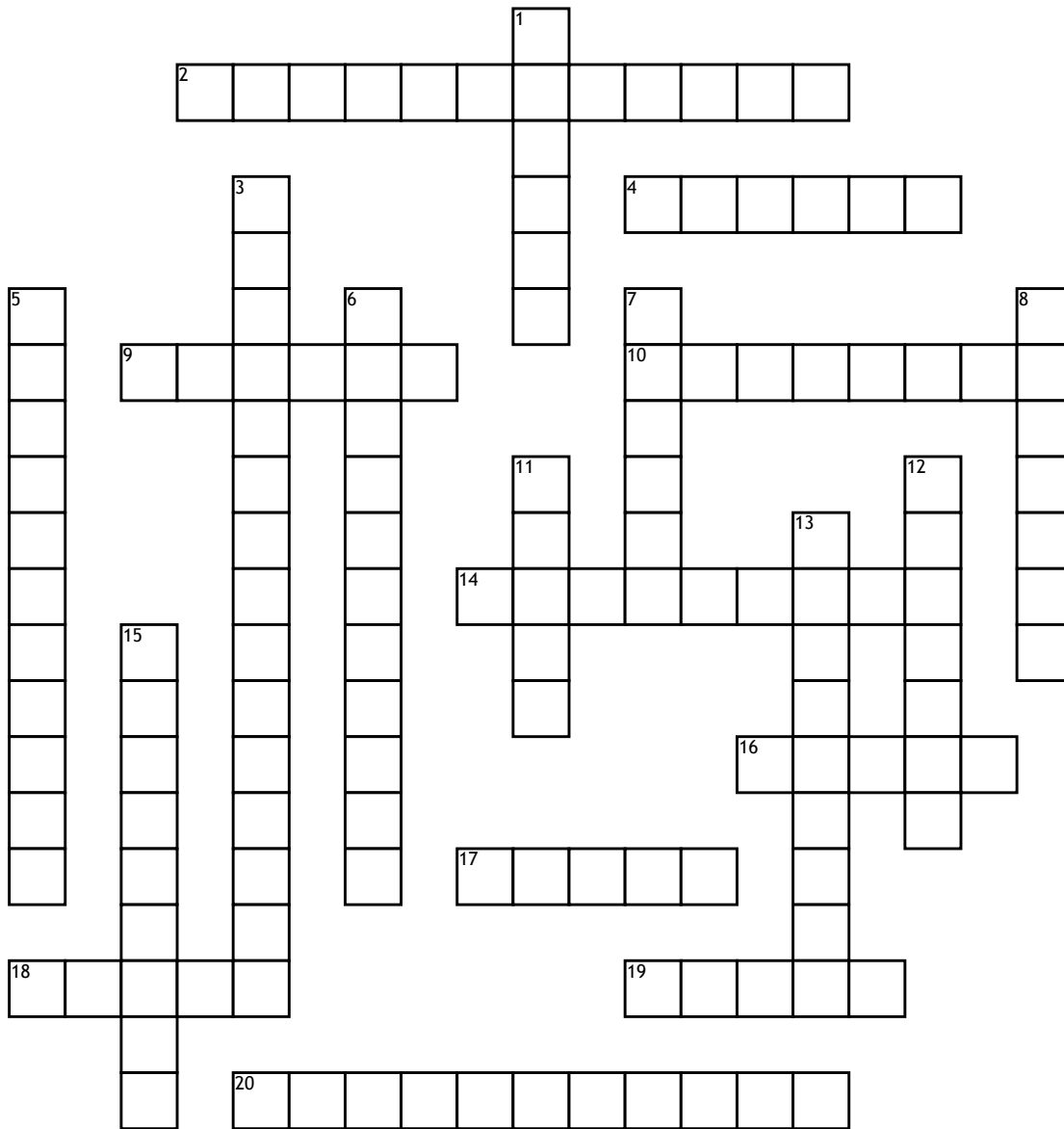


# Culinary tools



**Across**

- 2. a container that gauges the volume of an ingredient
- 4. removes the skin from fruits and vegetables
- 9. finely grates the outer layer of citrus peel
- 10. a perforated bowl used to drain foods like pasta
- 14. cooks food with microwave radiation
- 16. removes the core from tree fruits
- 17. an open metal rack over a heat source

- 18. used to pick up items you don't want to touch
- 19. used to cook food by immersion with oil
- 20. a meter for measuring the temperature of food

**Down**

- 1. removes the pit from stone fruits
- 3. a set of spoons that gauge small volumes
- 5. scoops spheres out of melons
- 6. grinds different kinds of meats

- 7. removes scales from raw fish
- 8. a flat metal plate that cooks sandwiches and pancakes
- 11. set of wire loops used to mix batter
- 12. used to make smoothies
- 13. manually operated slicer for vegetables
- 15. opens cans