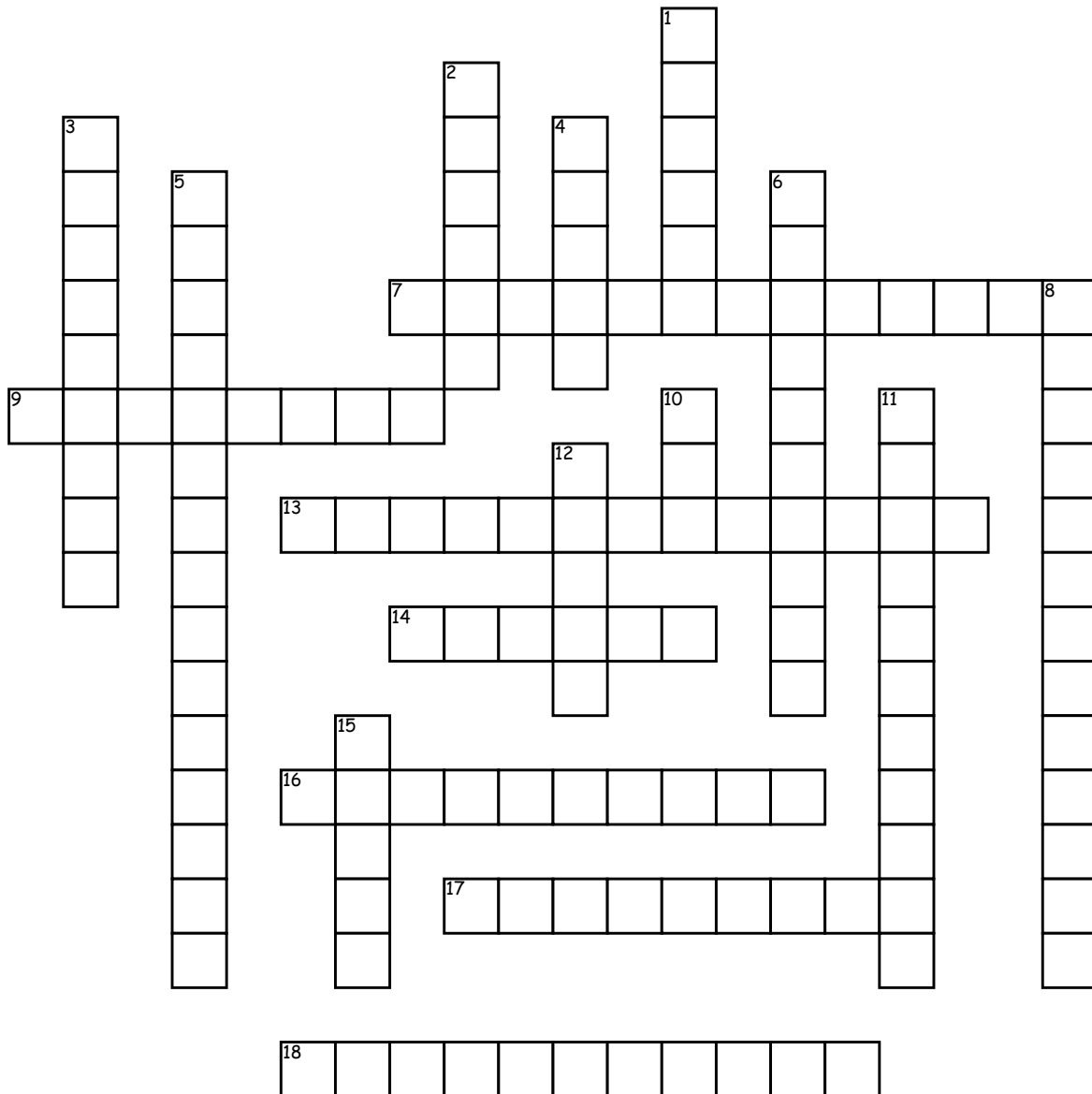


Kitchen Tools



Across

7. A cup used to measure both dry/liquid ingredients

9. tool used to sharpened knives

13. A broad flexible piece of rubber on a handle, used to scrape food from the inside of bowls and pans

14. Removes the skin or thin outer layer, from vegetables and fruits

16. Something used to roll pastry dough

17. A manually operated slicer, typically used for vegetables

18. A meter for measuring the temperature of food

Down

1. Finely grates the outer layer of citrus peel

2. Removes the pit from stone fruits such as cherries and olives

3. Opens cans

4. A _____ is a set of wire loops used to whip liquids to add more air to them

5. A _____ heats water under pressure in a sealed compartment

6. A _____ oven that has one or more fans to circulate air

8. A _____ kettle circulates steam within the walls to provide even heat throughout the kettle

10. The _____ of a knife can be used for paring and peeling

11. A scoop that makes melons into spheres

12. A open metal rack over a heat source

15. Used to pick up hot or items you don't want to touch with your hands