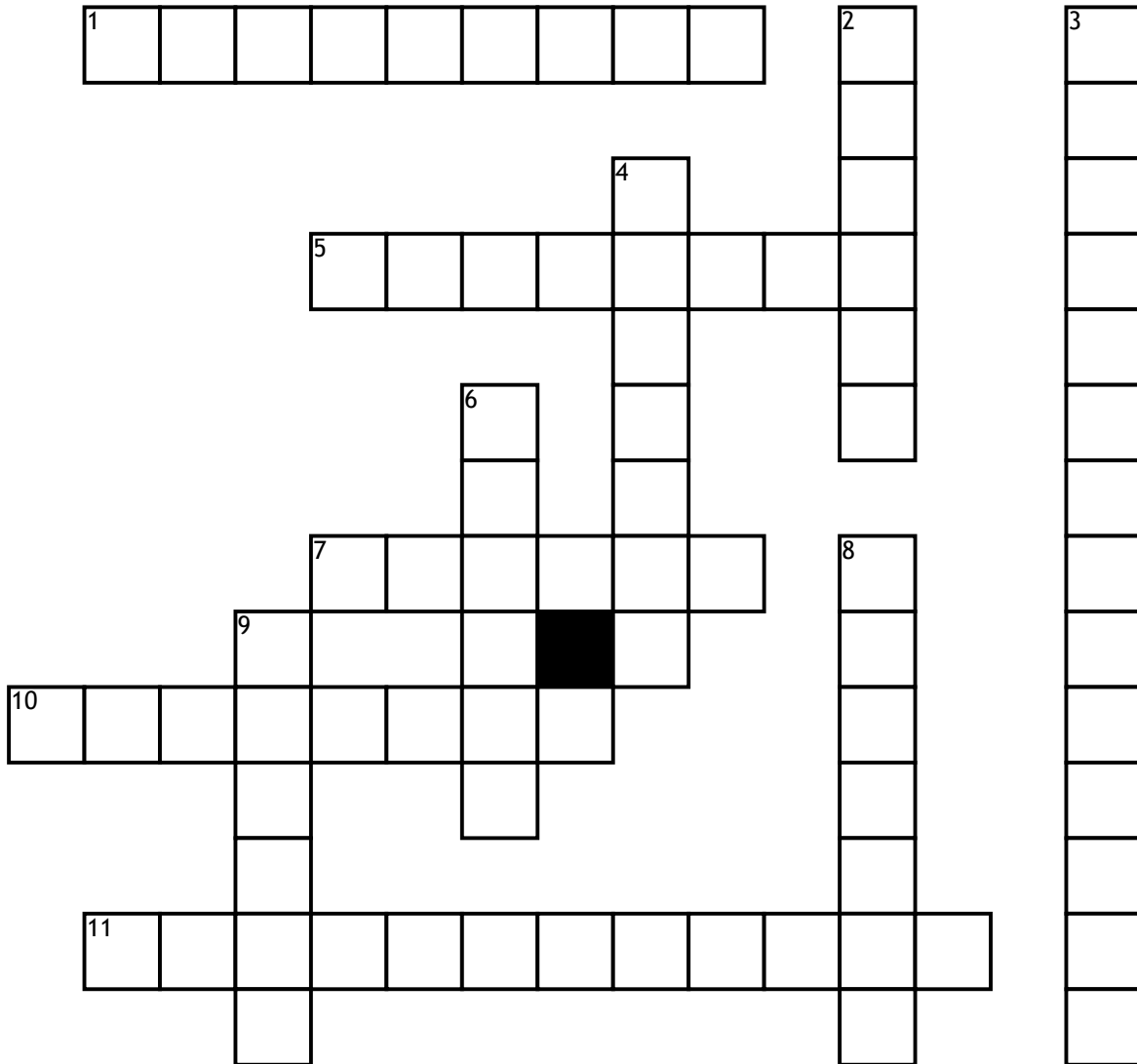


# Kitchen tools and equipment



## Across

1. • It is used to hand beat, incorporate, whisk, blend, and stir light mixtures
5. has straight sides and tall which is used to cook large quantities of liquid on the range, such as stocks, or soups
7. It is a handy tool for returning some of the meat or poultry juices from the pan, back to the food
10. It is used for rinsing and draining foods.
11. It is used for toasting bread.

## Down

2. Various holes and blades which cut cheese and vegetables into thin strips or slices.
3. • It is used to cook foods from pancakes and eggs to cooking a covered casserole.
4. • It is used to sauté and fry foods.
6. It is a handy tool for returning some of the meat or poultry juices from the pan, back to the food
8. • It is a tall and narrow container with small detachable blades which is used to liquefy foods quickly
9. Used to break up solid foods: boiled fruits or vegetables.