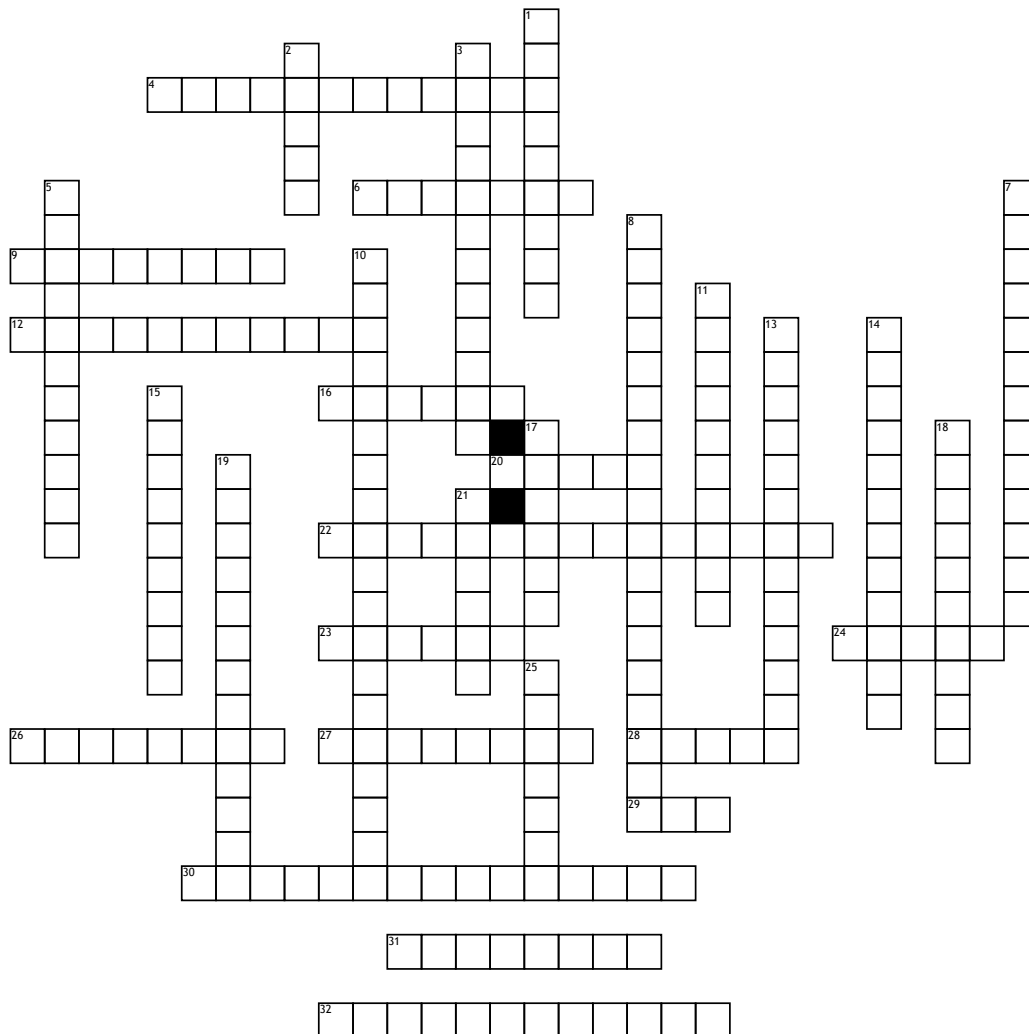


Name: _____

Date: _____

Kitchen Utensils



Across

4. Used to mix and stir foods during preparation. May be wooden or plastic
 6. Used for pan frying, pan broiling, and braising foods. They are often made out of heavier materials than saucepans
 9. Used to separate solids from liquids. Used for foods that are too fine to drain in a colander.
 12. Measures the temperature of foods.
 16. Adds air and removes lumps from dry ingredients.
 20. Used to serve punches, soups, and stews.
 22. Measure small amounts of liquid and dry ingredients.
 23. Trims away skin on foods such as carrots, potatoes, and apples
 24. Used to turn or move foods without piercing.
 26. Holds food while allowing liquid from cooking or rinsing to drain off. Often used for draining cooked pasta and noodles.

27. A small, round cooking pot with sides and a long handle
 28. Type of knife Used to chop, dice, and mince fruits and vegetables
 29. Large and Round with sides and two handles.
 30. Measure dry ingredients such as flour and sugar.
 31. Type of knife used for slicing bread and tender vegetables such as tomatoes
 32. Protects both the countertop and the knife's edge when cutting foods
Down

1. Cuts lids away from canned goods
 2. Beat or stir with a light rapid movement
 3. A saucepan with a detachable upper compartment heated by boiling water in the lower one.
 5. Holds meat and poultry for slicing.
 7. Used to fold ingredients in, and for cleaning the sides of mixing bowls.
 8. Measure liquid ingredients such as milk and oil

10. Long flat spatula with a straight edge used for leveling or frosting cakes
 11. Holds ingredients as they are being combined. Bowls maybe glass, metal, or plastic.
 13. Used for snipping herbs. Can also be used for cutting soft foods, such as pizza, meats, dough, and dried fruits.
 14. Used to remove foods from cooking liquids
 15. A pan with round indentations used for baking cupcakes or muffins.
 17. Type of knife Used for small cutting jobs, such as trimming and peeling vegetables and fruits
 18. Flattens dough into a thin, even layer. Used when making pastries, cookies, and other dough products.
 19. Cuts shortening into pieces and blends them with flour.
 21. Lifts and flips foods such as hamburgers, pancakes, and eggs during cooking.
 25. A long, deep dish or pan for baking bread, cake, etc.