

Kitchen Tools & Cooking Terms Word Search

Find all 20 hidden kitchen tools & cooking terms.

Difficulty **Hard** ■■■■■

Estimated time 🕒 17-33 min

Recommended age Adults & teens

Built for experienced solvers.

Puzzle ID KTC-H-026 Version 2026.4

Name _____

Date _____

Completed in _____

Every Modern Word Search puzzle follows a published design specification and is individually reviewed before publication.

C	N	N	W	H	I	S	K	F	U	M	E	H	K	Q	Y	F	I	E	Y
J	A	U	T	A	L	D	P	F	N	P	E	F	M	O	H	I	Y	M	M
F	W	R	Z	Y	P	A	W	G	I	K	J	J	L	R	Z	E	R	E	R
C	H	B	A	E	E	S	U	F	N	I	N	L	D	A	F	E	H	C	D
L	E	R	B	M	S	C	L	M	P	C	E	C	N	I	M	E	S	U	A
H	R	S	B	R	E	T	C	O	S	S	F	G	D	M	N	B	J	D	N
E	B	B	A	H	A	L	I	E	Q	L	V	L	I	U	T	A	E	E	A
H	C	A	O	P	U	I	I	B	J	Z	O	S	D	W	L	V	A	R	W
Z	D	Q	K	E	E	D	S	Z	O	F	Y	E	D	E	O	E	W	W	E
R	E	P	M	E	T	J	M	E	E	M	W	R	R	M	Z	V	B	A	C
K	G	S	H	M	W	Y	F	I	S	L	U	M	E	N	J	L	D	A	I
F	L	E	E	P	T	A	J	A	A	I	E	M	F	U	A	J	N	L	D
L	A	V	T	Z	L	G	L	R	B	N	T	C	L	N	M	L	J	E	D
F	Z	M	U	E	E	Y	P	N	N	R	A	I	C	A	H	C	R	I	S
K	E	E	A	Q	U	N	S	B	E	R	E	H	Y	E	B	N	R	D	Q
C	D	E	S	O	E	M	C	M	O	N	E	I	Y	U	P	E	S	S	S
E	A	T	H	Z	C	A	Z	C	N	Y	T	D	A	E	N	K	J	N	U
E	E	N	O	I	F	E	K	E	M	F	S	G	K	E	I	A	L	P	C
N	B	Y	U	L	I	R	E	N	G	R	E	O	E	I	L	P	U	S	X
I	N	P	F	M	N	E	W	S	I	J	M	A	R	I	N	A	T	E	I

WORDS TO FIND

BLANCH

BRAISE

CARAMELIZE

DEGLAZE

DICE

EMULSIFY

FLAMBE

FOLD

INFUSE

JULIENNE

KNEAD

MARINATE

MINCE

POACH

REDUCE

SAUTE

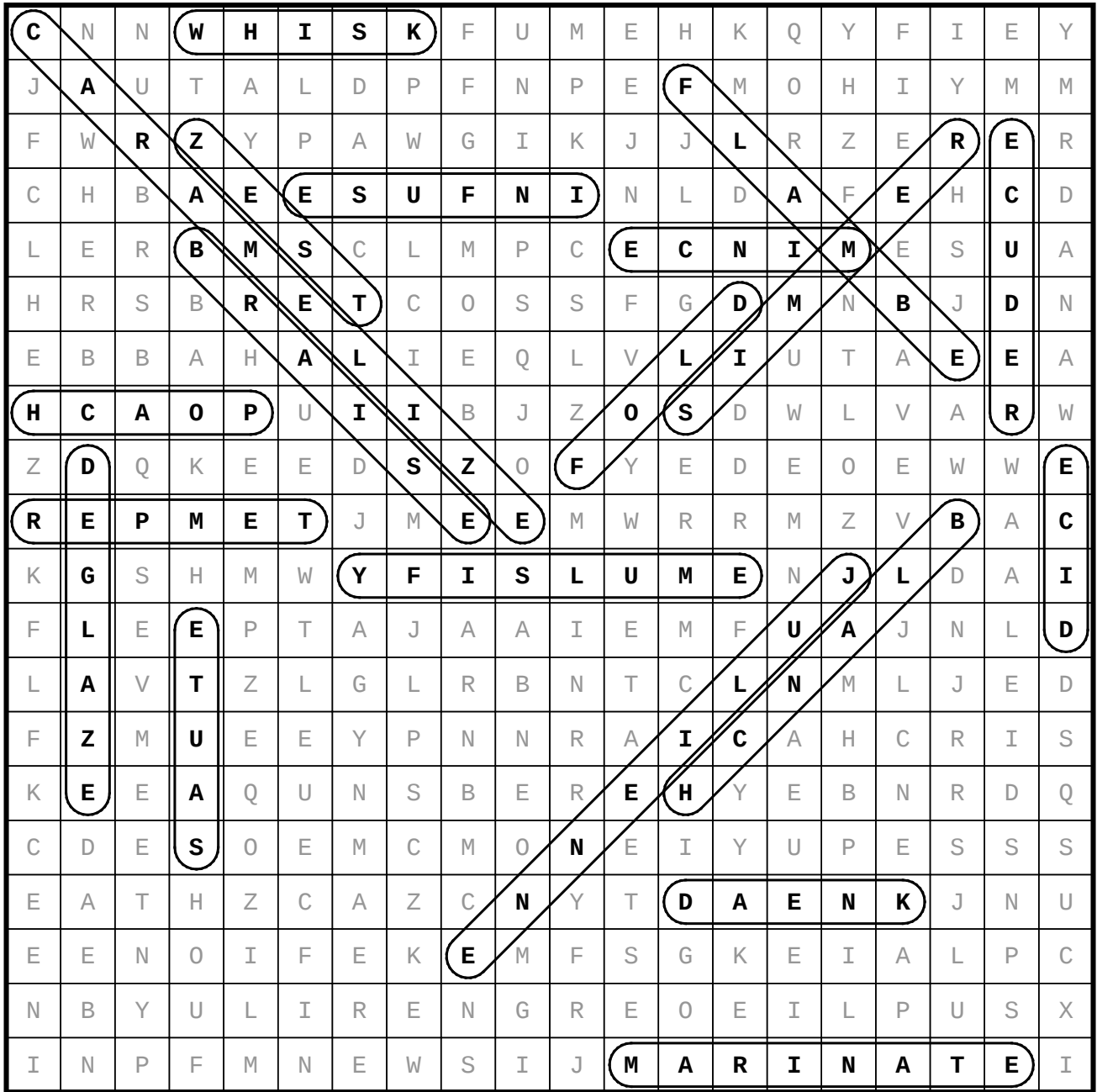
SIMMER

TEMPER

WHISK

ZEST

Kitchen Tools & Cooking Terms — Answer Key



Did you know?

- A chef's knife is typically the single most-used tool in a professional kitchen, designed for a wide range of cutting tasks.
- "Blanching" refers to briefly boiling food and then plunging it into cold water to stop the cooking process quickly.
- A double boiler uses simmering water in one pot to gently heat a second pot or bowl set above it, avoiding direct heat.
- "Deglazing" a pan means adding liquid to loosen browned bits stuck to the bottom, often used as the base for a sauce.

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