

Kitchen Tools & Cooking Terms Word Search

Large print word search with extra-large letters for comfortable solving.

Difficulty **Medium** ■■■□□

Format **Large Print**

Estimated time ⌚ 10-20 min

Best for Adults & Seniors

Puzzle ID KTC-L-026 Version 2026.1

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

WORDS TO FIND

APRON

LADLE

SAUCEPAN

TIMER

CHOPPER

MANDOLINE

SIEVE

WHISKING

COLANDER

MORTAR

SPATULA

ZESTER

DECANTER

PEELER

THERMOMETER

Kitchen Tools & Cooking Terms — Answer Key

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

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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