

## creative uses for kitchen tools



**Immersion Blender**

- Make fresh salsa
- Make homemade pesto
- Puree soups
- Whip cream
- Blend smoothies
- Mix pancake, cake, brownie or waffle batter
- Chop nuts
- Blend fruit sauces and butters
- Make hummus
- Mix nut butter



**Mandoline**

- Quickly slice fruit for fruit salad
- Slice vegetables for a classic green salad
- Shred cabbage for homemade coleslaw
- Slice cheese
- Evenly slice vegetables for veggie chips
- Thinly slice onions for caramelized onions or sandwich toppings
- Perfectly cut potatoes for potato dishes



**Kitchen Scissors**

- Break up bunches of grapes
- Cut open packages
- Cut chicken breast or meat
- Cut pizza or quesadillas
- Cut food into small bites
- Cut herbs
- Cut lettuce
- Remove crust from bread



**Mini Food Processor**

- Make pesto
- Blend smoothies
- Make salsa
- Blend eggs to make scrambled eggs
- Mix pancake or waffle batter
- Chop nuts or grind seeds
- Make hummus
- Chop vegetables
- Puree food to easily swallow
- Grate cheese
- Make marinara sauce