

Name: _____

Small Appliances – A to Z

1. _____ blend solids and liquids well.
2. _____ in blenders help the blending process.
3. You may put all the ingredients in a _____, turn it on, leave and have bread when you come back.
4. Crock-pots are good for _____ and _____.
5. _____ also can be used as food warmers.
6. Don't put the electrical part of the crock-pot in _____.
7. Be sure to _____ the electric can opener by wiping it off.
8. When using a deep fryer, you must be sure that no _____ comes into contact with the grease.
9. Replace the oil in the deep fryer when it gets _____.
10. Do not carry the oil from a deep fryer anywhere until it is absolutely _____.
11. _____ work well for cooked food such as turkey, chicken, or pork loin.
12. Always _____ an unattended electric knife.
13. Food processors work best on _____ food.
14. Don't _____ the food processor container.
15. Fondue pots are much _____ than crock-pots.
16. _____ can be used for hot dips or for cooking.
17. _____ can be used to cook lots of pancakes at a time.
18. _____ can be used for coffee, spices and nuts.



19. _____ are used when you don't want to use your stove or if you are away from your stove.
20. _____ use ice cubes and rock salt to make it colder than freezing.
21. A juicer extracts juice from _____ and _____.
22. You can use a _____ or an _____ knife sharpener.
23. If making mashed potatoes, _____ the potatoes and start the mixer _____ so you don't throw hot chunks of potatoes around.
24. _____ are good for mixing batters.
25. Popcorn makers need to be _____ because the oil will go bad.
26. _____ have water in the bottom and are covered with a lid.
27. To cook a sandwich quickly and on both sides, use a _____.
28. _____ do what regular ovens do on a smaller scale and don't heat up the room as much.
29. _____ can time digitally and count up or down.
30. The Underwriting Laboratory tags on appliances certify that appliances are _____.
31. Check the _____ to make sure you've plugged the right appliance into the correct wall socket.
32. You must be careful to use the correct amount of batter in _____.
33. Woks are now _____ or the type to use on the stove.

