

Easy Kitchen Tool Substitutions Guide

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| Rolling pin | Carefully use a sturdy bottle. |
| Food processor | <p>For dicing and shredding: Dice ingredients as small as possible with a good kitchen knife, or use a grater.</p> <p>To blend: Use a wire whisk, potato masher, fork, or place the ingredients in a resealable plastic bag and use a rolling pin or bottle to mash and blend the ingredients.</p> |
| Blender | Use a hand mixer. |
| Garlic press | The tines of a fork can also be useful for mashing garlic. Just place the tines flat against a cutting board and rub a whole, peeled garlic clove against them. |
| Egg separator | Crack the egg into a bowl and grab an empty plastic water bottle. Squeeze the middle of the bottle like a turkey baster, rest the mouth of the bottle on the yolk, and slowly release your squeeze. The yolk will be sucked right into the bottle. |
| Jar opener | Cut a new tennis ball in half and place on top of jar. The rubber on the inside of the ball will grip the jar lid and help loosen it. |
| Potato masher | Interlace the tines of two forks together (the forks should be facing each other) and mash away. |
| Cooling rack | Simply flip over cardboard egg trays (you'll need two, spaced a little bit apart) and set the baking pan on top. You can also use butter knives: Place them in rows on your counter, alternating directions. |
| Flour sifter | Put a mesh colander over your mixing bowl, filling it with the needed amount of flour, and gently tapping or shaking it until the flour sifts through. You can use this for powdered sugar as well. |
| Pastry brush | An unused toothbrush is the perfect substitute for a pastry brush. A paper towel will also work in a pinch. |
| Lemon/lime juicer | Though you can simply squeeze with your hand, placing the fruit in the middle of a pair of tong handles will express more juice. |