



## Garlic Presses and 12 Other Kitchen Tools Chefs Never Use

We asked more than 15 professional chefs which kitchen tools they never use, and their answers might surprise you.



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### Egg Separator

"Nobody needs an egg yolk separator. If you're separating more than six eggs at a time, it's easier to just use your hand to separate them or use the shell as you're cracking them." — Daniel Holzman, The Meatball Shop, (New York City)

"Stupid! The time it takes to rummage around looking for this tool, digging in drawers, you could have run at least a dozen eggs through your fingers. And, it takes about 60 seconds to wash your hands." — Ericka Burke, Volunteer Park Café, (Seattle)