Cestari Shares Vegetable Peeler Tips for Thanksgiving Meal Preparation

November 05, 2026

LITTLETON, MA - November 05, 2026 -
With Thanksgiving arriving on November 26, home cooks across the country are preparing to peel pounds of potatoes, carrots, parsnips, squash and apples for holiday side dishes. Cestari, a maker of kitchen tools, offers practical guidance to help cooks manage the heavy peeling that the season demands, along with a look at how the right tool can ease the workload.

Peeling large quantities of produce in a single session can slow down even experienced cooks. According to Cestari, the physical demands of the task are often underestimated, particularly when a family gathering calls for several vegetable-heavy dishes prepared on the same day.

One approach involves peeling potatoes ahead of time. Potatoes can be peeled a day in advance and held in a bowl of cold water in the refrigerator, which keeps them from browning and frees up counter space on the morning of the meal. Cooks preparing several dishes may also find it helpful to peel all vegetables of one type before moving to the next, grouping similar textures together to maintain a steady rhythm. For squash and other firm produce, cutting the item in half to create a flat, stable base before peeling can improve control and reduce the chance of slips.

The tool chosen for the job matters as well. The Cestari Pro Peeler, a ceramic vegetable peeler, features a ceramic blade and a lightweight, ergonomically designed handle. A ceramic blade does not rust and holds its edge, qualities that are useful when peeling pounds of vegetables in one sitting. The lightweight handle is intended to reduce hand fatigue during extended preparation.

"Thanksgiving puts more demands on a peeler than any other day of the year," said Susan MacDowell, Founder of Cestari. "When a cook is working through a mountain of potatoes and carrots at once, an edge that stays sharp and a handle that does not wear out the hand make a real difference in how the day goes."

MacDowell noted that preparation strategy is as important as equipment. "Peeling ahead and holding potatoes in cold water is one of the simplest ways to take pressure off the morning of the meal," she said. "Small steps like that let a cook focus on the cooking rather than the prep."

The tips arrive as households finalize their Thanksgiving side dish recipes and shopping lists in the days leading up to the holiday. Cooks looking to streamline their preparation may find that a combination of planning and dependable tools helps the process move more smoothly.

Cestari, operating as Cestari Kitchen, specializes in kitchen tools designed for home cooks. The company offers a range of products through its online catalog, each backed by a lifetime guarantee, and maintains a blog and news room with information related to its products and the kitchenware industry. Cestari also provides warranty registration and customer service for its product line.

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For more information about Cestari, contact the company here:CestariSusan MacDowell1-978-800-1013support@cestarikitchen.comCestari Kitchen451 King StreetLittleton MA 01460

Cestari

Cestari Kitchen provides premiere kitchen products for the home cook. Every Cestari Kitchen tool is backed by a lifetime guarantee.

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