Cestari Highlights the Role of Kitchen Shears in Thanksgiving Meal Preparation

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With Thanksgiving arriving on November 26, home cooks are preparing for a day filled with dozens of small cutting tasks that often go unnoticed in holiday planning. Snipping fresh herbs, slicing bacon for green bean casserole, trimming pie dough to fit the pan, and opening stubborn packaging all require a reliable cutting tool, and Cestari is drawing attention to how a single pair of kitchen shears can handle these jobs.

The Cestari take-apart kitchen scissors feature stainless steel blades measuring three millimeters thick with micro serrations that grip slippery foods such as bacon. The soft-grip handles are designed to remain comfortable during repeated use across a long cooking day, and the scissors arrive in a gift box, making them suitable for the gift-giving season that accompanies the holidays.

A defining characteristic of the tool is that its two blades come apart. This allows each blade to be washed fully, a detail that matters after cutting raw poultry, when thorough cleaning helps reduce the risk of cross-contamination in a busy kitchen. The blades are made from food-grade stainless steel built to resist rust.

"The holiday kitchen is full of small jobs that pile up, and most cooks reach for a knife and cutting board when scissors would be faster," said Susan MacDowell, founder of Cestari. "The take apart kitchen scissors were designed around the way people actually cook, which includes being able to pull the blades apart and clean every surface after handling raw turkey."

For cooks preparing for the holiday, Cestari offered several practical suggestions. First, herbs such as rosemary, sage and thyme can be snipped directly over a dish rather than chopped on a board, which saves time and cleanup during a crowded cooking session. Second, bacon cuts more cleanly with scissors than with a knife, and the micro serrations help hold the strips in place while cutting into even pieces for dressings and side dishes. Third, excess pie dough can be trimmed neatly along the edge of the pan, producing a cleaner finish than tearing by hand.

MacDowell added that cleaning habits deserve attention during the holiday rush. "Separating the blades takes a moment, but it lets each one go through the dishwasher or under the tap completely," she said. "After a cook has cut raw poultry, that kind of full cleaning is exactly what a kitchen needs."

Beyond holiday preparation, Cestari continues to publish kitchen guidance and seasonal cooking ideas through its weekly cooking newsletter, which reaches home cooks with recipes, time-saving techniques and tips for family meals.

Cestari is a company specializing in kitchen tools offered through its online catalog. Many Cestari tools carry a lifetime replacement warranty. In addition to its product range, Cestari maintains a blog and a news room that share updates and information related to its tools and the broader kitchenware industry, along with a warranty registration service and customer support for its products.

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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

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