## **CHESTNUT CUTTER**

- The safest, easiest way to score chestnuts before roasting them in the oven
- · Saw-tooth cross blades easily score hard shells and loosen inner skin without crushing nut meat
- · Long, sturdy stainless steel handles make scoring easy with little effort
- · Also cracks open almonds, brazil nuts, pecans, walnuts, and more
- · Dishwasher safe





22110 · Chestnut Cutter SS, 7" x 2"(cd)



## MAINE MAN™ **EZ SEAFOOD SHELLERS**

- · Claw shape unzips shells from crab legs and lobsters without crushing the delicate meat inside
- · Pointed tip deveins and retrieves meat from tight areas
- · Ideal for crab, lobster, shrimp, prawns, and crayfish



22103 · EZ Seafood Shellers ABS, 7.5" (cd/4)

## HIC ROASTING LOCKING POULTRY SHEARS

- · Ideal size (9.5") for cutting small to medium-sized poultry bones
- · Curved blades reach into tighter spaces and make precise cuts
- Specially shaped spring action, comfort-grip handle
  Cutlery-quality, high carbon 420J German steel blades are sharper, more corrosion resistant, and hold an edge longer than traditional stainless steel



38041 · Locking Poultry Shears German 420J Steel, 9.5" (cd)