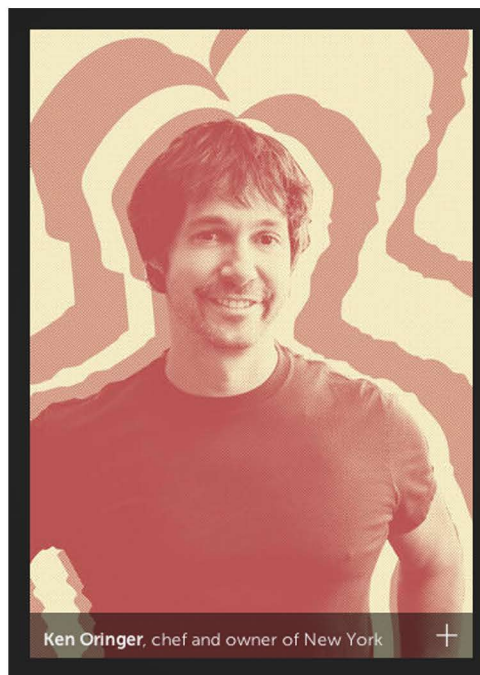


# Please Invent This: Chefs And Food Writers On Kitchen Tools They Wish They Had

WYLIE DUFRESNE, MARCUS SAMUELSSON, ANITA LO, AND MANY MORE SHARE WHAT THEY'D LIKE TO SEE REDESIGNED IN THE KITCHEN.

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We've all had that moment when we've been so frustrated by [insert inferior kitchen tool here], we've felt the urge to toss it across the room and never step foot near a stove again. Now imagine cooking for a living. Every imperfect gadget throws up a bulwark against delicious meals. We reached out to more than a dozen chefs and food writers-- including Wylie Dufresne, Marcus Samuelsson, Anita Lo, Florence Fabricant, and more--to find out what cooking inventions don't exist yet, but totally should. Suggestions ranged from a self-loading dishwasher to a salad blow dryer to an onion that doesn't make you cry. Designers, time to break out the sketch pads!



**Ken Oringer**, chef and owner of New York City's Toro, Boston's Clio, Uni, Coppa and Toro, and Earth in Kennebunkport, Maine.

"My life would be so much easier if there were a machine for home or the restaurants that could easily and neatly peel and devein shrimp. It's something I can't stand doing, especially when it's more than a pound at a time."