

# "No More Holes in my Chicken" Says Amazon Customer about Chef Remi Cooking Thermometer

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MINNEAPOLIS, MN, UNITED STATES, October 8, 2015 /EINPresswire.com/ -- Anyone who has grilled or barbecued chicken and used a thermometer to check for its doneness, is fully aware of the unsightly unattractive puncture marks, the tool can leave in the poultry. However, one Amazon customer, Sherri J., is overjoyed that her new Chef Remi [Cooking thermometer](#) doesn't leave huge holes in her chicken.

After using the product, Sherri left a five star review of the product, saying: "I use a cooking thermometer all the time to ensure that my food is cooked to a temperature that is safe for my family to eat. It is especially important to me that, meats are cooked thoroughly. I always had holes in my meat in the areas where I stuck the thermometer to see if was done. This [instant read thermometer](#) enables you to prepare perfectly cooked meals without leaving huge puncture marks in your meats."

The tiny holes left by the Chef Remi Temperature when used to test doneness of meats is owing to the sleek and slender design of the probe. The cooking thermometer features dimensions of 9 x 0.9 x 0.9 inches - a probe much smaller than the average cooking thermometer. It's small enough to get deep within the meat but sturdy enough to withstand the thickness of even the largest turkey.

The cooking thermometer features an LCD instant read display which provides accurate reading within seconds. The Chef Remi cooking thermometer boasts an extensive temperature range with both Fahrenheit and Celsius reading options from -58°F to 572°F (-50°C to 300°C), making it the ideal kitchen tool for just about any cooking project- from barbecuing and grilling to candy and yoghurt making.

For further information about the Chef Remi Cooking Thermometer, please visit: <http://www.amazon.com/dp/B00RV3QAKS>





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*Chef Remi*

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