

Essential Kitchen Tools

This list of kitchen essentials will help you build your kitchen repertoire. Having the right tools will turn dreaded meal prep tasks into something you look forward to! Buy within your budget. You don't have to buy top of the line products and can find good quality items at reasonable prices.

Basics

Knives

Go to the store and try out a variety of knives to decide which handle and weight feel best in your hand.



Chef's Knife

This will be your go-to knife! Be sure to choose one that fits your hand and is comfortable.



Serrated Knife

Also called a bread knife. Works best with bread and food with a tender center but firmer crust (tomatoes).



Paring Knife

Like a chef's knife but smaller. It's ideal for peeling and other smaller more delicate work.

Cutting Board (Wood or Plastic)



Wood

Clean with hot, soapy water and disinfect with white vinegar. Be sure to wipe dry!



Plastic

Choose boards with gripper feet on the bottom to prevent slipping. Dishwasher safe.

Skillet



This pan does everything from sauteing to scrambling! Choose cast iron or any basic heavy skillet.

Casserole Dish



A large, deep dish used in the oven and as a serving dish! The most versatile size is 9in x 13in.

Set of Mixing Bowls



You can never have enough prep bowls! Get a stackable set to save space.

Saucepans or Pots



Have both a small and medium pot on hand. A simple, good quality pot will do!

Large Stockpot



This big pot is perfect for boiling pasta in or making soups and stews.

Colander or Strainer



Tiny, all-over holes drain liquids quickly without food slipping through.

Baking Pans These rimmed pans are essential for roasting and baking items in the oven



Half Sheet

Approximately 18 in x 13 in. Choose aluminum or stainless steel.

Quarter Sheet

Approximately 13 in x 9 in. Choose aluminum or stainless steel.

Measuring Utensils



Measuring Cups

Used to measure volume of dry ingredients like flour or grains.



Glass Liquid Measuring Cups

Used to measure volume of liquid ingredients.



Measuring Spoons

Used to measure a small amount of liquid or dry ingredients.

Tongs



Shallow pincers grip everything from heavy roasts to slender vegetables and help move food around in a pan.

Spatula



Firm-but-flexible, silicone spatulas scrape and stir well, clean easy and stand up to heat well.

Kitchen Shears



For when you don't want to pull out a knife! These sharp blades easily cut through just about anything.

Spoons (Wood or Silicone)



Wooden

Non-abrasive and last forever. Just don't put them in the dishwasher!



Silicone

Stands up to heat well without melting, cleans easy and they look pretty, too!

Can Opener



A must-have to open any canned items. A long handle offers good leverage to tidily remove lids.

Peeler



Buy a good quality, sharp peeler to skin vegetables or fresh ginger or even to shave off cheese!

Kitchen Towels



Keep a couple kitchen towels easily accessible at all times to wipe up spills or dry your hands or dishes.

Oven Mitts



These insulated mitts will protect your hands from hot pots or pans on the stovetop or oven.

Pot Holders



Offers protection for only one hand at a time against hot pots or pans. Use two when lifting a pan with two hot handles.

Food Thermometer



Use to quickly and easily ensure food is cooked to a safe temperature. Choose digital, if possible for easy and accurate reading.

Slightly Beyond Basics

Once you have your kitchen stocked with the basics, you can start purchasing some of these nice-to-have kitchen tools that you may wonder how you ever lived without once you try them. Remember, you don't have to buy all these items at once. It's completely fine to slowly accumulate these tools as you're able.

Boning Knife



With a sharp point and narrow blade, this is good to remove bones from and butterfly meat and fish.

Food Processor (Large and/or Mini)



Large

Good for slicing, grinding, mixing, shredding, grating, pureeing or chopping.



Mini

Great space saver with same abilities but just for smaller batches of food.

Instant Pot



Cook food quick without a fuss. Some models can saute, steam, slow cook and even make yogurt.

Slow Cooker



Commonly known as a Crock Pot, this is great for soups and stews and tougher cuts of meat that can simmer all day.

Air Fryer



Basically a compact, amped-up countertop convection oven for fast, even cooking.

Whisks (Regular and Mini)



Regular

Pick one with a long handle so you can grip it well and it won't slip into bowls.



Mini

Perfect size for beating eggs, sauces and other small culinary jobs.

Immersion Blender



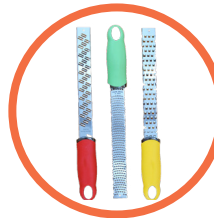
Also called a stick blender, it blends or purees food in the container they're being prepared in.

Garlic Press



Put whole garlic cloves (skin and all) in, press, and voila you have perfectly minced garlic! This can't be easier!

Zester



Also referred to as a microplane, use these to zest citrus fruits, grate wisps of cheese or make fine garlic or ginger paste.

Grill Pan



Enjoy the flavors of summer year round! Choose cast iron or a heavy material. Deep grooves = good grill marks!

Salad Spinner



Used to wash and remove excess water from greens. If space is an issue, try a collapsible salad spinner.

Box Grater



Quickly grate food into fine pieces with this tool. Each side has different size grate slots so it's very versatile.

Herb Scissors



The multiple blades snip herbs in perfectly sized pieces right onto plates and pans.

Dutch Oven



Thick-walled, porcelain coated cast iron cooking pot with a tight fitting lid. Safe to use on the stove top or in oven.

Hand Mixer



Great for mixing, beating, kneading and whipping. Generally has two removable beaters that spin in place.

Citrus Squeezer



This tool helps ensure you can squeeze the last drop out of your citrus fruits.

Mandolin



Allows you to slice faster and more precisely than using a chef's knife when you need equally sized ingredients.

Alligator



Razor sharp grid produces perfect dice cuts in seconds. Get name brand for best quality: www.alligators.se.

Vegetable Brush



Great for scrubbing potatoes, carrots and other tough vegetables.

Blender



Mix, crush or puree food to make smoothies, batters, soups and more.

Waffle Iron



The honeycomb cooking surface allows it to do the job of a panini press, toaster oven and grill pan - so much more than waffles!

Spiralizer

Produces spiral cuts, shoestrings and veggie "noodles" (Table Top or Handheld)

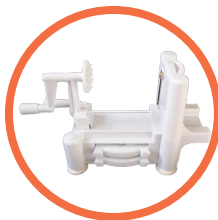


Table Top

Try Paderno World Cuisine or Kitchen Aid attachment for sharpest blades.



Handheld

For a smaller, space saving version this is a great option.