

EQUIPMENT ESSENTIALS

There's no need to overload your kitchen with tools, but the right tools can make cooking simpler. Keep it basic to save money, which also makes it easier to find things and helps your kitchen stay organized! What are your equipment essentials? Add a comment at the bottom of the Kitchen Essentials page.

STOVETOP COOKWARE

9 to 10" non-stick skillet with sloping sides

For omelets, sautéés, melted cheese sandwiches

12 to 14" deep skillet with lid, non-stick or not

For one-pan meals, pan-cooked meats, vegetables

1-1/2 to 2 quart saucepan with lid

For reheating foods, sauces, small quantities

4 quart saucepan with lid

For soups, meat sauces, rice or risotto, up to 12 oz pasta

8 quart stockpot with lid

For pasta, soups

BAKEWARE ESSENTIALS

9x13" glass or metal baking pan

For casseroles, roasting meats, bar cookies

Metal typically used for meats (never use glass over 425°F)

8x8" or 9x9" square glass or metal pan

For cakes, brownies, bar cookies, small batch casseroles & meats

8 or 9" round metal cake pans

9" glass pie dish

12-cup standard-size muffin pan

Cookie sheet pan (without sides)

Hand held mixer

Baking Electives

12-cup mini-size muffin pan

8 or 9" loaf pan, glass or metal

Fluted tube pan (aka bundt pan)

Straight sided tube pan (for angel food cake)

Cheesecake pan with removable sides

Soufflé dish (8 cup)

Glass custard cups (8 oz)

Rolling pin

Jelly roll pan (cookie sheet pan with 1-inch sides, approx 12x17")

Stand mixer (such as Kitchen Aid)

UTENSILS

Wooden spoon

Large utility spoon

Large slotted spoon

Utensils con't...

Wide metal spatula

Wide non-metal spatula (for non-stick pans)

Flexible heat-resistant spatula

Wire mesh strainer (6" diameter is most functional)

Vegetable peeler

Ladle

Tongs

Whisk

4" paring knife (for peeling, cutting small or delicate foods)

6 to 10" chef's knife (wide blade knife for slicing, chopping)

Serrated bread knife

Sharpening steel (knives must be kept sharp!)

Cutting board

OTHER

2 to 4 quart covered casserole for oven baked stews, casseroles

Various size mixing bowls (metal, ceramic or plastic)

Large salad bowl

Colander

Box grater or flat shredder/grater

Vegetable steamer basket

Measuring cups

- Clear glass or plastic cups with pour spout for liquids
- Level metal or plastic cups for dry ingredients

Measuring spoons

Potato masher

Oven mitts or hot pads

Blender

EXTRAS

Cooling racks (stove top grates pinch-hit, but racks are better)

Barbecue tools (long tool to prevent burned hands!)

Garlic press

Digital timer; oven thermometer

Instant read thermometer (for checking internal temps of meats)

Food processor

Immersion blender (for pureeing hot soups, veggies etc right in the pan)