



## Tools & Utensils for a Well-Equipped Kitchen

These tools are the basics for everyday at-home cooking. Don't worry - you probably already have most of it! If it's not on this list, ask if you even need it! Full description & pictures at [CuisineConnection.com](https://www.cuisineconnection.com)

### Section 1: Knives

---

- Chef's Knife - NOT serrated, min. 6" blade
- Paring Knife - approx. 3"-4" blade
- Serrated (Bread) Knife - at least 8" long
- Sharpening Steel
- Scissors - separating style, for easy cleaning

### Section 2: Basic Utensils

---

- Spring-Operated Tongs - at least 9" long
  - 1 @ nylon tips - for nonstick pans
  - 1 @ metal tips - for grills & steel pans
- Wooden / Bamboo Spoons - at least 10" long
- Whisk - balloon OR piano, plus a flat one!
- Vegetable Peeler - swivel type is best
- Julienne Peeler (optional, but a great tool!)
- Can Openers (Rotary & Punch/Church Key)
- Grater - Box or 1 large hole & 1 small hole
- Microplane - plus a "microplane" style
- Ladle - ½ cup size and/or 1 cup, with a hook!
- Silicone Spatulas - must be heat-proof! (2)
- Turning Spatula - prefer safe for non-stick
- Pastry Brush - I prefer silicone for cleanliness

### Section 3: Other Essentials

---

- Cutting Boards - at least 2. Avoid wood & bamboo; plastic is better. Never glass!
- Stainless Steel Bowls at least:
  - 2 bowls @ 2 quarts each, rounded bottom
  - 1 bowl @ at least 4 quarts, for dough
- Stainless Steel Mesh Sieve, 6" or larger at least 2, one for wet, one for dry
- Stainless Steel Mesh Sieve, 3"-4" at least 2, one for wet, one for dry
- Vegetable / Pasta Colander
  - 3 quart or larger, metal or plastic
- Splatter screen - as big as your largest pan!
- Rolling Pin (any style)
- Ramekins - for Soufflé & Crème Brûlée
- Funnel - Assorted sizes (NOT collapsible)

### Section 4: Measuring

---

- Kitchen Timer - wind-up or digital
- Measuring jug - for liquids (jug style)
- Measuring cups - nested, for dry. Get 2 sets!
- Measuring spoons - Get 2 sets: one set for wet & another set for dry ingredients.
- Oven Thermometer (stays in oven)
- Portion Scoop - size #40 ... #24? ... #70?
- Probe "Instant Read" Thermometer
- Digital Scale (5 kg / 11 lbs)  Batteries?

### Section 5: Pots, Pans & Bakeware

---

- 8" Nonstick Skillet - don't spent a whole lot...
- 10" or 12" Skillet - stainless steel or aluminum oven-safe handle. Rivets, not screws. 3 rivets = higher quality. NOT nonstick; anodized OK. (See the green wok-style pan on my website!)
- 2 Qt. Sauce Pans, with lids - at least two!
- 6 Qt. "Pasta Pot", with lid
- Half-Sheet Pans - 1" deep, at least two!
- 7"x4" loaf pan, metal or glass (at least 2)
- 8 x 8 Square Cake Pan, 2" deep, metal or glass
- 8" or 9" Pie Pans, metal or glass (Pyrex)
- 9 x 12 cake pan, 2" deep, metal or glass
- Muffin Tin (don't forget the liner papers!)

### Section 6: Appliances

---

- Hand Mixer & attachments
- Immersion Blender & attachments
- Food Processor

### Section 7: Linens & Consumables

---

- Kitchen linens:
  - Towels  Pot Holders  Apron
- Rubber Gloves ... anything but latex.
- Toothpicks - flat/square style are better
- Ziploc Baggies (quart & gallon sizes)
- Plastic Wrap  Foil  Paper Towels
  - Parchment (not wax!)  Butcher's Twine
  - Tape  Sharpie/Marker  Notepad