



The Well-Equipped Kitchen

Essentials:

Chef's knife

Paring knife

10-inch non-stick skillet

Small, medium, and large heavy saucepans with lids

Mixing/prep bowls – three sizes

Large cutting board (plastic if you want to put it in the dishwasher but wood is better for knives)

Colander

Can opener

Vegetable peeler

Metal whisk

Thin-edged turner

Hand mixer

Measuring spoons and cups

Glass measuring cups for liquids

2-3 wooden mixing spoons

Cheese grater

Rubber or silicone spatula

1-2 large baking sheets with sides (jelly roll pans)

9 X 13 baking pan

9 X 5 loaf pan

Hot pads

If your budget allows:

Extra cutting boards, various sizes

Slotted spoons

Bread knife

Food processor

Blender

Garlic press

Fine mesh strainer

Muffin tins and round cake pans

Slow-cooker