

## MEASURE

- MEASURING CUPS – *choose metal over plastic*
- MEASURING SPOONS – *multiple sets are handy when using both wet and dry ingredients*
- LIQUID MEASURING CUP
- DIGITAL THERMAPEN – *instantaneous result, more accurate*
- DIGITAL SCALE

## CUT

- FOUR GOOD, SHARP KNIVES – *chef's knife, boning/filet knife, paring knife, serrated bread knife*
- KITCHEN SHEARS – *endlessly useful for cutting up chicken, clipping herbs, etc.*

## ZEST/SHRED/PEEL

- BOX GRATER – *useful for everything from cheese to coleslaw*
- RASP (MICROPLANE) GRATER – *for zesting, grating garlic or nutmeg, etc.*
- VEGETABLE PEELER

## BAKE

- SHEET PAN – *“half sheet” size; use also for broiling, roasting vegetables or, with a rack, meat*
- GLASS BAKING DISH

## COOK

- CAST-IRON PAN
- SMALL NONSTICK SKILLET – *a must for eggs*
- SMALL OVENPROOF SKILLET
- LARGE SAUTÉ PAN
- DUTCH OVEN
- SAUCEPAN – *a small pot to boil in*
- STOCKPOT – *the big pot you need for pasta as well as stocks and stews*

## STIR/SERVE/PICK UP

- WHISK – *consider having multiple in different sizes and designs*
- RUBBER SCRAPER/SPATULA – *choose heat-proof material, inexpensive and versatile, have several*
- WOODEN SPOON – *helps avoid scratching enamel and nonstick cookware*
- SLOTTED SPOON – *stir with less splashing than a solid spoon*
- LADLE – *handy for serving and for adding ingredients from one vessel to another*
- TONGS – *solid metal if you can only have one type: good to have multiples, including rubber-tipped*
- SOLID SPATULA – *metal or, for nonstick cookware, heat-proof plastic*

## MISCELLANEOUS

- PEPPER GRINDER – *fresh-ground pepper is one of the easiest ways to make meals better*
- MIXING BOWLS – *have several; you'll use them a lot*
- COLANDER
- FINE MESH STRAINER
- CUTTING BOARDS – *wood or plastic, never glass*
- HOT PADS – *easier to handle than oven mitts*
- KITCHEN TOWELS – *choose soft cotton and have plenty*
- CAN OPENER
- COOLING RACK – *can also be used to elevate meat during roasting*
- PARCHMENT PAPER – *buy flat sheets; line roasting and baking pans, use as a counter protector, even roll into a funnel*