

# Basic Kitchen Tools

## Need to Have

Measuring cups  
Measuring spoons  
Cooking spoons (wooden)  
Mixing bowl  
Spatula (metal or plastic)  
Silicon spatula (heat resistant)  
Sharp knife (chef)  
Cutting board  
Cheese grater  
Pot holders  
Baking dish (metal or pyrex) 9x13  
Baking sheet  
Stock pot (for pasta), 4-5 quarts  
Large frying pan nonstick (8-12 inch)  
Small nonstick pan  
Small saucepan  
Colander  
Cooling rack  
Can opener  
  
Paper towel  
Aluminum Foil  
Plastic wrap (BPA free)  
Plastic bags  
Lidded storage containers (recommend glass)  
Disinfectant wipes  
  
Toaster  
Blender

## Helpful to Have

Food scale  
Meat Thermometer  
Slotted spoon  
Ladle  
Tongs (for salad & non-stick for grill)  
Ball canning jars 2-4 oz (for freezing sauce)  
Vegetable peeler  
Pairing knife (small sharp)  
Serrated knife (bread knife)  
Oven thermometer  
Rolling pin  
Cast iron pizza pan (Lodge brand)  
Mesh strainer  
  
Parchment paper  
  
Indoor Grill (Phillips Smokeless)  
Food processor  
Rice cooker  
Electric mixer (hand held)

## Nice to Have

Silicon brush  
Microplane zester/grater  
Wisk  
Lemon squeezer (or use a fork)  
Garlic press  
Knife sharpener  
Cheese slicer  
  
Kitchen Aid Mixer  
Kitchen Aid Pasta Attachments  
Pasta Roller (Italian NOT Chinese made)  
Emersion Blender