

OUTFITTING THE KITCHEN

Cookware

- double boiler
- roasting pan, large
- saucepans: small, medium and large
- sauté pan, large
- skillets: nonstick small and large
- stock pot, 4 to 6-quart
- tea kettle

Bakeware

- 2 baking sheets, rimmed
- 2 baking liners, silicone
- 1 bundt pan, 8 to 10-cup
- 1 loaf pan, 4 x 8-inch
- 1 muffin pan, 6 or 12-count
- 2 round cake pans, 8 or 9-inch
- 1 rectangle pan, 9 x 13-inch
- 1 square pan, 9 x 9-inch
- 2 wire cooling racks

Electrics

- blender: standard or immersion
- coffee maker
- food processor
- hand-held mixer, or stand mixer with beaters, paddle and dough hook
- toaster

Knives

- chef's knife
- paring knife
- serrated bread knife
- sharpening steel
- slicing knife

Tools

- bowls for mixing and prep: small, medium and large
- box grater
- can opener
- carving fork
- colander
- garlic press
- ladles: small and large
- measuring cups: liquid and dry
- measuring spoons
- meat tenderizer
- pasta server
- peppermill
- sieve/strainer
- silicone scrapers
- spatulas: metal and silicone
- spoons: serving, slotted and wooden
- tongs
- vegetable peeler
- wire whisk

Miscellaneous

- baster
- cake/pie server
- cake stand
- cheese board
- cheese grater
- cookie jar
- corkscrew
- cutting boards
- de-greasing cup
- fondue forks
- fondue pot
- funnel
- ice-cream scoop
- instant-read thermometer
- kitchen scale
- kitchen shears
- kitchen timer
- Mandoline
- melon ball scoop
- pasta pentola
- pastry brush
- pizza wheel (pizza cutter)
- pot holders
- potato masher
- potato ricer
- rolling pin
- salad spinner/dryer
- sifter
- zester for citrus

