

Clarified Kitchen

50 Essentials to Get You Started in the Kitchen



Knives

- Chef's Knife
- Boning/Filet Knife
- Bread Knife
- Paring Knife
- Slicer

Cookware

- Small Skillet/Sauté Pan (6-8-inches)
- Large Skillet/Sauté Pan (10-12-inches) with lid



- Saucepans with lids – varying sizes
- Stock pot or Dutch oven
- Grill Pan
- Roasting Pan

Baking

- 2 8 or 9-inch round cake pans
- 8 or 9-inch square cake pan
- 13 x 9 x 2 baking dish
- 8 or 9-inch square casserole dish
- Bundt Pan
- Baking Sheets/Sheet
- Trays
- Loaf pan
- Muffin tin (standard and mini)
- Pie pan
- Wire cooling racks



Appliances

- Blender
- Bread Machine
- Can opener
- Crockpot
- Food processor
- Ice Cream Maker
- Mixer (Hand or Stand)
- Toaster
- Waffle Iron



Your well-stocked kitchen may contain more (or less) utensils than those included here. This list is simply a springboard for cooks who may not know where to start.

Buy only those items you need, as you need them.

Tools

- Box grater
- Citrus reamer/Juicer
- Colander
- Corkscrew
- Cutting boards
- Kitchen Shears



- Ladle
- Measuring cups/spoons
- Meat Thermometer
- Microplane Grater
- Mixing bowls
- Pastry brush

- Rolling Pin
- Scale
- Spoons (Large, Slotted, Wooden)
- Spatulas
- Strainer
- Tongs
- Vegetable Peeler
- Whisk



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