

50 Essentials to Get You Started in the Kitchen

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.

Knives

- 1. Chef's Knife
- 2. Boning/Filet Knife
- 3. Serrated/Bread Knife
- 4. Paring Knife
- 5. Slicer

Cookware

- 6. Small Skillet/Sauté Pan (6-8 inches)
- 7. Large Skillet/Sauté Pan (10-12 inches)
- 8. Saucepans with lids varying sizes
- 9. Stock pot or Dutch oven
- 10. Grill Pan
- 11. Roasting Pan

Baking

- 12. 2 8 or 9-inch round cake pans
- 13. 8 or 9-inch square cake pan
- 14. 13 x 9 x 2 baking dish
- 15. 8 or 9-inch square baking dish
- 16. Bundt Pan
- 17. Baking Sheets/Sheet Trays
- 18. Loaf pan
- 19. Muffin tin (standard and mini)
- 20. Pie pan
- 21. Wire cooling racks

Appliances

- 22. Blender
- 23. Bread Machine
- 24. Can opener
- 25. Crockpot
- 26. Food processor
- 27. Ice Cream Maker
- 28. Mixer (Hand or Stand)
- 29. Toaster
- 30. Waffle Iron

Tools

- 31. Box grater
- 32. Citrus reamer/Juicer
- 33. Colander
- 34. Corkscrew
- 35. Cutting boards
- 36. Kitchen Shears
- 37. Ladle
- 38. Measuring cups/spoons
- 39. Meat Thermometer
- 40. Microplane Grater
- 41. Mixing bowls
- 42. Pastry brush
- 43. Rolling Pin
- 44. Scale
- 45. Spoons (Large, Slotted, Wooden)
- 46. Spatulas
- 47. Strainer
- 48. Tongs
- 40. Vegetable Peeler
- 50. Whisk

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Chef Danielle teaches the A-B-Cs of cooking at <u>CookingClarified.com</u>. Visit often to learn the tips, tools and techniques that make cooking simple.