

Kitchen Essentials

CHECKLIST



Kitchen / Department Store

- Chef's Knife or Santoku | \$100-\$200
somewhere you can try them
- Bread Knife | \$30-\$60+
- Steel | \$25
- Plastic Cutting Board | \$20
- Wooden Cutting Board | \$50+
at least 1" thick
- Peeler | -\$10
- Glass / Ceramic Baking Dish | \$25
9"x13"
- Set of Pots (skillet) | \$200+
Paderno, Lagostina, Henckels
avoid aluminum
measurements, easy-pour lip, metal handles
- Immersion Blender | \$50-\$100
multiple attachments
- Metal Whisk | -\$10

Anywhere

- Scissors
ones that come apart
- Plastic Spatula (flipper)
- Rubber Spatula
- Wooden Spoon
- Slotted Spoon
- Microplane | \$15-\$20
brand name
- Measuring Spoons
deep shape
- Measuring Cups (small)
- Measuring Cups (large)
- Potato Masher
- Box Grater
minimum 4 sides
- Mesh Strainer / Sifter
metal, medium-sized mesh

Restaurant Supply Store

- 6"-8" Non-stick Pan | \$30
- 10"-12" Non-stick Pan | \$50
- Sheet Tray | \$10-\$20
13"x18"
- Resting Rack | \$10-\$20
12"x16.5"
- Stainless Steel Bowls | \$20-50
flat bottom
- Metal Tongs | \$5-\$10