

Equipment List

Stove-side Tools

- Cookbook stand that holds an e-reader or tablet
- Wooden spoon
- Spatula
- Slotted spoon
- Solid spoon
- Tongs
- Whisk
- Ladle
- **Optional:** *Heat proof silicone spatula- excellent for stirring things in a non-stick skillet without scratching*

Knives

- All-purpose chef's knife (8 inch is good)
- Small paring knife
- Serrated knife
- Knife sharpener

Drawer tools

- Can opener
- Wine corkscrew/ bottle opener
- Vegetable peeler (*optional: get one with a julienne slicer blade for zucchini noodles*)
- One nested measuring cup set
- One measuring spoon set
- **Optional:**
 - o Garlic press- if you intend to use fresh cloves
 - o Meat thermometer-if you like to cook things like steak on the weekend
 - o Pot holders -not strictly necessary because you can always just use a kitchen towel to grab hot items

Cupboard tools

- 4 sided box grater
- Colander
- Non-slip cutting board
- One nested set of glass/ ceramic bowls
- **Optional:**
 - o Salad spinner with removable basket -Highly recommended if you buy whole heads of lettuce
 - o Glass liquid measuring cups, 4 cup and 2 cup useful for measuring, mixing, and pouring

Pots and pans- I recommend clear glass lids and either stainless steel or non-stick cookware.

- One 6 qt. stock pot with lid
- One 3 qt. sauce pan with lid plus,
- optional steamer insert (you could also get a microwave steamer to use for fresh vegetables)
- One 3 qt. sauté pan with a lid (a sauté pan is a skillet with higher sides)
- **Optional:**
 - o One 10 or 12 inch skillet
 - o For general cooking- two 9x13 baking sheet pans and a 9x13 casserole dish (glass preferred)

Small appliances

- Slow cooker
 - o Must have a timer function to turn down to the warm setting automatically.
- Microwave
- High quality blender
- **Optional-** *Coffee maker (if you make your coffee at home in the mornings)*