

KITCHEN TOOL CHECKLIST

Basic Kitchen Tools

- Large Mixing Spoon
- Large Slotted Spoon
- Spatulas (small, medium and large)
- Wooden Spoons Wooden Spoon Butter (see page for recipe)
- Whisks (at the least - a small one and a large one)
- Ladle
- Meat Fork
- Mixer – Hand & Stand
- Wet Measuring Cups
- Dry Measuring Cups
- Measuring Spoons (two sets – one for wet / one for dry is optimal, but not required)
- Flour Sifter
- Mixing Bowls – from small to large (and in some cases, even extra-large!)
- Cutting Board
- Meat Tenderizer (hand-held)
- Can Opener – manual
- Church Key (a type of can opener that has a triangle point to open juice cans)
- Trivets
- Cooling Racks
- Thermometers (meat, candy & oven)
- Rolling Pin
- Cheese Grater
- Lemon Juicer
- Canisters/Containers (for dry goods)
- Dish Towels & Cloths
- Hot Pads



KITCHEN TOOL CHECKLIST

Luxury Kitchen Tools

- Mandolin
- Danish Dough Whisk
- Linen Bread Towel
- Banneton Bread Basket
- Stoneware
- Baguette Pan
- Kitchen Aid Mixer & Attachments
- Garlic Mincer
- Ulu Cutting Board & Knife
- Zester
- Nutmeg Grater
- Pasta Maker
- Pasta Drying Rack
- Ravioli Form
- Zoodler (used for cutting vegetables in 'curls')
- Cookbook Stand
- Marble Board
- Pizza Peel (some folks refer to this as a Pizza Paddle)
- Dehydrator
- Kitchen Shears (a quality pair!)
- Meat Grinder
- Meat Tenderizer (electric)



KITCHEN TOOL CHECKLIST

Knives

- Paring
- 8" to 10" Chef
- Serrated / Bread
- Boning
- Cleaver
- Knife Sharpening Steel
- Knife Sharpening Stone



KITCHEN TOOL CHECKLIST

Canning Supplies

- Water Bath Canner
- Pressure Canner
- Jars - Specifically designed for canning (1/2 pint; pint; quart - regular and/or wide mouth)
- Flats & Rings - to fit jars
- Jar Lifter
- Hot Pads
- Clean cotton cloth (to use when cleaning rims)
- Stainless Steel (non-reactive) cookware (pots, spoons, etc.)
- Ladle
- Canning Funnel
- Bubble Popper - Thin plastic piece to remove air bubbles from filled jars
- Canning Salt

