

KENDELLKREATIONS

Kitchen Equipment Guide

This guide is a list of the minimum essentials that I believe every kitchen should be stocked with. A few pots and pans, the best hand tools, knives, and appliances that work for you and don't have you overworking is all you need!

Hand Tools

- Olive Wood Spoon - 3-4
- Rubber Spatula - 3-4
- Tovolo Jar Scraper
- Whisk
 - 1 strong, 1 copper
- Spider Strainer
- Ladle
- Bowl Strainer
- Metal and Silicone Turner, flipping spatula
- Ice Cream Scoops
 - portion scoops that have an action handle. I have 3-4 sizes in my kitchen, they are great for scooping cookies, potatoes, biscuits, and more.
- Measuring Cups
 - Dry and Wet
- Digital Thermometer
- Rolling Pin
- Pastry Brushes x2
- Box Grater
- Biscuit Cutters
- Slotted Spoon
- Potato Masher
- Microplane Zester
- Citrus Juicer - Large
- Bench Scraper
- Fish Spatula
- Tongs x2
- Cutting Board x2
 - 1 wood, 1 plastic/composite

Pots & Pans

- 2qt Sauce Pot
- 4qt Non-Stick Pot
- 4qt Dutch Oven
- 7-8qt Dutch Oven
- 16qt Stock Pot
- 8-inch Non-Stick Skillet - Small
- 10-inch Non-Stick Skillet - Medium
- 12-inch Non-Stick Skillet - Large
- Reversible Griddle/Grill optional

Knives

- 10-inch Chefs
- 6-inch Chefs
- 8-inch Santoku or Nakiri
- Serrated Bread
- 3-4-inch Paring
- Kitchen Shears
- Honing Steel
- Hand Sharpener

Electric Appliances

- KitchenAid Mixer
- Food Processor
- Blender
- Immersion Blender - Breville
- Tea Kettle
- Counter Top Oven
- Electric Pressure Cooker

Specialty Tools - optional

- Pasta Maker
- Bamboo Steamer Baskets
- Tart Pan/s
- Cake Pan/s
- Cookie Cutters
- Pastry Bags and Tips
- Ground Meat Hand Tool
- Ice Cream Maker

You can buy gadgets all day long, but single use tools just clutter your kitchen.

Learn to do the basics using only your hands, then decide on what extras you want to bring in that will make your life better, not harder!