

EQUIPPING YOUR KITCHEN

KNIVES	POTS/PANS	UTENSILS/SUPPLIES	ELECTRICS
Basics (Buy these first)			
Chef's (French) Knife – 8-10" Paring Knife Filet Knife – 8" Bread Knife Honing Steel (for sharpening knives) <i>Buy individual knives vs. a knife set</i>	Sauce Pans - 3 qt. + 6 qt. Saute Pan-3 qt. Fry Pans - 4" + 10" Soup/Stock Pot – 8 qt. Sheet Pans Roasting Pan <i>Non-stick surface, not Teflon-coated</i>	Potato Masher/Ricer Cutting Board (wood) Solid + Slotted Spoons Spatulas (1 Rubber/1 Metal) Whisk Steel Mixing Bowls Measuring Cups/Spoons Collander/Strainer Carving Fork Meat Thermometer Vegetable Peeler Cheese Grater/Microplaner Tongs Kitchen Timer Can Opener Ladels (Large & Small)	Hand Mixer Blender/Processor Toaster or Toaster Oven Coffee Maker
Advanced (Buy these next)			
Utility Knife – 6" Slicer – 8" Cheese Knife Kitchen Scissors	Soup/Stock Pot – 12 qt. Steamer Wok Pancake Griddle Muffin Pans Loaf Pans Casserole Dish or Dutch Oven	Pastry Brush Meat Mallet Fish Spatula Food Scale Flour Sifter	Food Processor Food Saver Herb/Nut Grinder Coffee Grinder Beurre Mixer
Ultimate (All nice to have, but optional)			
Cimeter – 10" Meat Cleaver Vegetable Knife Chinese Cleaver Poultry Shears	Pressure Cooker Double Boiler Paella Pan Crepe Pan	Pizza Stone Potato Brush Apple Corer Mandolin Pastry Bags/Tips Mortar & Pestle Pasta Maker	Stand Mixer w/ Food Grinder Crock Pot Ice Cream Maker Pannini Grill Juicer Food Dehydrator Deep Fryer Waffle Maker

This is by no means a complete list, but is a good guide to get you started. An excellent resource for a complete list of everything you could possibly want to equip your kitchen can be found at www.myregistry.com/kitchenstore.