

# Essential Kitchen Tools Checklist



ALL ITEMS AVAILABLE AT COOK ON BAY

*\*Cook's Illustrated Recommendation(s) Available at Cook on Bay*

*Notes* courtesy of REAL SIMPLE, SAVEUR, COOKING LIGHT, FOOD52, SERIOUSEATS, FOOD & WINE, NYMAGAZINE, MEALIME.com, BON APETIT, THEKITCHN.com, EPICURIOUS, CRATE&BARREL

## Prep Tools

Item	Notes	Cook's Illustrated Recommendations at Cook on Bay
<b>Chef's Knife</b>	Opt for an 8- to 9-inch blade with a thick bolster, the metal that extends from the handle to the edge of the blade & acts as a finger guard while you're chopping. This knife should feel comfortable in your hand.	<b>Victorinox</b>
<b>Paring Knife</b>	The blade should fall between 3 to 4 inches for small, fine cuts like coring tomatoes & peeling fruits & vegetables. A sturdy model's blade will extend through the handle.	<b>Victorinox; Wusthof</b>
<b>Serrated Bread Knife</b>	You want a rigid blade of at least 8 inches & an offset handle, which will let you slice through sandwiches without banging your knuckles on the cutting board.	<b>Victorinox, Wusthof</b>
<b>Cutting Board</b>	Two cutting boards are ideal—one for raw proteins & one for cooked foods & produce—to avoid cross-contamination.	(Plastic) <b>OXO; Architect</b> (Heavy-Duty Wood) <b>TeakHaus</b> (Flexible) <b>Progressive</b> (Carving) <b>JK Adams</b>
<b>Honing Steel</b>	Contrary to popular belief, most honing steels don't actually sharpen your blade. Rather, they <i>realign</i> your knife's edges quickly & efficiently.	<b>Wusthof; Shun</b>
<b>Knife Sharpener</b>		(Electric and Manual) <b>Chef's Choice</b>
<b>Knife Storage</b>	Choose either knife guards or a knife block.	
<b>Vegetable Peeler</b>	Y-shaped peelers will give you a better grip than a traditional swivel model for hard-to-peel foods like mangoes & butternut squash.	<b>Kuhn Rikon</b>
<b>Can Opener</b>	A safe-cut, or smooth-edge, model cuts around the outside of the can, rather than the lid; produces smooth edges; & will never lower the lid into your food.	<b>EZ-DUZ-IT; Swing-A-Way; OXO; Zyliss</b>
<b>Salad Spinner</b>	You can use one with a solid bowl for both swishing greens clean & serving them.	<b>OXO; Zyliss</b>
<b>Box Grater</b>	A box grater is the most versatile with six different grate options to shred, shave, dust, & zest. Choose one with a sturdy handle.	<b>Cuisinart; Microplane; OXO; Cuisipro</b>

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<b>Rasp-Style Grater</b>	For small tasks that require a fine grater—zesting lemons & grating Parmesan, garlic, & nutmeg—use a razor-sharp, stainless steel model.	Microplane; OXO
<b>Measuring Cups</b>	You'll want two sets: one set for measuring liquids—those measuring cups usually have handles & pour spouts—and one set for measuring dry ingredients that can be leveled off.	(Dry) OXO; Norpro; RSVP; Progressive; Le Creuset (Liquid) OXO
<b>Measuring Spoons</b>	Oval models are more likely to fit into spice jars.	Cuisipro; OXO
<b>Mixing Bowls</b>	Look for a set of bowls made of a material that won't easily slip, stain, or warp. Stainless steel, ceramic, glass, & plastic are all viable materials.	(Stainless) Cuisinart
<b>Garlic Press</b>	A nice shortcut while chopping.	Kuhn Rikon; OXO; Zyliss
<b>Kitchen Shears</b>	Invest in a sturdy pair with tapered, fine tips & roomy handles.	OXO; Wusthof
<b>Citrus Juicer</b>	The best models are big enough for both a lime & a lemon & have ridges to grip fruit better.	Chef'n; Prepara
<b>Kitchen Scale</b>		OXO; Escali

## Cooking Tools

Item	Notes	Cook's Illustrated Recommendations at Cook on Bay
<b>Locking Tongs</b>	Select a style with scalloped tips for a firm grip. Use for turning meats & tossing vegetables in a skillet.	OXO
<b>Silicone Spatula</b>	Look for heat-resistant spatulas that are long enough to reach deep into bowls, bottles, & cans & have a sturdy but pliable head that will allow you to get into deep, tight crevices.	Tovolo
<b>Wooden Spoons</b>		
<b>Colander/Strainer</b>	You want a colander that has holes all over the surface so liquids can drain quickly. Look for sturdy handles, as well as a foot at the bottom to ensure your pasta won't sit in the residual puddle in the sink. Ideally, get a couple of different sizes; you can use a small one as a flour sifter in a pinch.	RSVP

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<b>Salt &amp; Pepper Mills</b>	<b>Consider the size of the mills &amp; the ease of operation, whether you want to use them with just one hand, two hands, or even get one that's electrically operated. An easily adjustable grind setting will let you go from coarse to fine.</b>	<b>(Grind) Cole &amp; Mason; Trudeau; Le Creuset; OXO</b>
<b>Thermometer</b>	Look for thermometers that are "instant-read" & have a higher-end range of at least 200°F. Find one that is easy-to-read & shatterproof.	<b>ThermoWorks</b>
<b>Oven Mitts</b>	Cloth mitts may not be as heat-resistant as the silicone ones, but they tend to be easier to bend & grab containers with.	
<b>All-Purpose Whisk</b>	Buy one with thin wires (not thick, heavy ones) to make sure it's well-balanced when whipping egg whites or cream. Add a silicone version for nonstick skillets.	<b>OXO; Kuhn Rikon; Cuisipro</b>
<b>Turners</b>		(Nonstick) <b>OXO; JosephJoseph</b> (Metal) <b>Kuhn Rikon; Cuisinart</b>
<b>Spoon</b>		
<b>Slotted Spoon</b>		(Nonstick) <b>JosephJoseph</b> (Metal) <b>Cuisinart</b>
<b>Pasta Scoop</b>		(Nonstick) <b>OXO</b>
<b>Ladle</b>		
<b>Trivet</b>	A trivet is a heat resistant pad that you place hot dishes on, so you don't burn your table.	
<b>Splatter Guard</b>	A splatter guard is a device that is placed on top of skillets or sauté pans during high heat cooking in order to stop splattering hot oil & food from coating your stovetop.	<b>Frywall; HIC; Progressive</b>
<b>Timer</b>	Some digital models allow for multiple time keepings, so you can track a roast in the oven, potatoes on the stovetop, & dough in the refrigerator—all at the same time.	<b>ThermoWorks; OXO</b>
<b>Potato Masher</b>	A curved head will let you get into corners of bowls & pots.	<b>Zyliss; Prepara</b>
<b>Meat Pounder</b>		<b>Norpro; HIC; OXO</b>

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## Cookware

Item	Notes	Cook's Illustrated Recommendations at Cook on Bay
<b>Pots, Pans, Skillets</b>	<p>To get started, you will need:</p> <ul style="list-style-type: none"> <li>• 2-quart saucepan - for sauces, smaller batches of vegetables or rice, warming up soup, &amp; cooking small recipes</li> <li>• 4-quart saucepan - for soups, stews, steaming vegetables, cooking pasta, &amp; making stock in a pinch</li> <li>• 8- to 10-inch skillet - great for single servings of protein or frying up eggs for breakfast</li> <li>• a 12- to 14-inch skillet - excellent for making sauces, sautéing veggies, making pancakes, &amp; can comfortably hold two large steaks</li> <li>• A 2- to 3-quart sauté pan is a nice addition, but you can get away with using a large skillet with a lid for poaching fish or pan-frying.</li> </ul>	<p>(Stainless) [while <b>All Clad is the CI winner, they do not supply small retail stores; Cook on Bay stocks Cuisinart Multi-Clad Pro, which is almost identical to All Clad]</b>            (Enameled Cast Iron) <b>Le Creuset</b> (Cast Iron) <b>Smithey; Lodge</b></p>
<b>Collapsible Steamer Basket</b>	Look for an adjustable steamer that will fit into a variety of pot sizes.	<b>OXO; JosephJoseph</b>
<b>Dutch Oven</b>	A cast-iron Dutch oven efficiently retains heat & can be used either on the stovetop or in the oven to brown &/or braise meats, make soups/stews, even roast whole chickens.	<b>Le Creuset</b>

## Bakeware

Item	Notes	Cook's Illustrated Recommendations at Cook on Bay
<b>Baking Sheets</b>	Look for ones that have some heft. A sheet that's too thin or flimsy will warp under the oven's intense heat. Get one that is rimmed around the edges so the contents on the sheet's surface won't fall off. Raised edges will also give you something to hold.	<b>Nordic Ware; USA Pan</b>

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<b>Round Cake Pans</b>	Standard cake pans are circular, rectangular, or square in shape & are usually made of metal, glass, or silicone. You can also opt for a round springform pan, which has an easier release mechanism – excellent for cheesecakes.	(Round) <b>Nordic Ware</b> ; <b>USA Pan</b> (Best Browning Round) <b>Chicago Metallic</b> (Springform) <b>Nordic Ware</b>
<b>Rectangular Baking Dish</b>	This 13x9 piece of bakeware can bake cakes & brownies, as well as cook savory dishes like lasagnas & casseroles. Look for a baking dish that has handles so that it's easy to carry the finished dish straight from the oven to the table.	(Porcelain) <b>HIC</b> ; <b>Le Creuset</b> (Metal) <b>USA Pan</b>
<b>Roasting Pan &amp; Rack</b>		<b>Cuisinart</b> ; <b>Le Creuset</b>
<b>Baking/Pizza Stone</b>		<b>FoxRun</b>
<b>Pizza Cutter</b>		<b>OXO</b>
<b>Rolling Pin</b>		<b>JK Adams</b> ; <b>JosephJoseph</b>

## Small Electric Kitchen Appliances

Item	Notes	Cook's Illustrated Recommendations at Cook on Bay
<b>Electric Can Opener</b>		<b>Cuisinart</b>
<b>Drip Coffee Maker</b>		
<b>Multi-Cooker</b>	A kitchen workhorse.	<b>Cuisinart</b>
<b>Immersion Blender</b>	Used for blending soups, sauces, and other liquids. It's a lot quicker to use than a full blender and perfect for those who have a smaller kitchen or don't find themselves with a need for a full-size blender. It's also great for blending hot items like soups and sauces because you don't have to transfer out of the pot you are making it in!	
<b>Toaster Oven</b>	Often used as a second oven, a toaster oven can be a great assistant to someone who is constantly in the kitchen	<b>Cuisinart</b>
<b>Mixer</b>	No matter if it's a hand mixer or a stand mixer, a mixer is a product that you'll need to make your baking life much easier!	<b>Cuisinart</b>

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<b>Blender</b>	<b>Smoothies, butters, sauces, soups, pancakes, and even lemonade - a full-size blender can be another great pick for your kitchen. If you're looking to turn something into a liquid form, then a blender is the perfect appliance for you.</b>	
<b>Electric Waffle Maker</b>	You need a waffle maker in your kitchen because it's the only way to make a waffle! You can griddle pancakes and eggs, but with waffles, you need a specialty appliance.	<b>Cuisinart</b>
<b>Toaster</b>	From toasting toast to defrosting waffles, a toaster makes your morning routine go smoothly.	<b>SMEG</b>

## Barbeque

<b>Item</b>	<b>Notes</b>	<b>Cook's Illustrated Recommendations at Cook on Bay</b>
<b>Grill</b>	Invest in a grill that fits your needs. Gas grills are convenient as they are turned on with a knob; however, briquette grills produce a hotter fire.	
<b>Fuel</b>	For a gas grill, you will need a canister of propane; a briquette model requires briquettes & starters.	
<b>Long-Handled Tongs</b>	Opt for stainless-steel tongs, which offer the most gripping power & sturdiness.	<b>OXO; Lodge</b>
<b>Long-Handled Spatula</b>	A good grilling spatula should have an offset hand that allows you to slip the spatula under the food with ease. Silicone & metal spatulas work best for grilling.	<b>RSVP</b>
<b>Long-Handled Basting Brush</b>	Use this for applying sauce during the last few minutes of grilling meat. Look for one with heat-resistant silicone bristles.	<b>OXO</b>
<b>Thermometer</b>	For gauging when your meat is cooked.	<b>ThermoWorks</b>
<b>Grill Basket</b>	Just the thing for grilling shellfish, vegetables, & other small ingredients.	
<b>Skewers</b>	Invest in a set of metal skewers which can be reused & require no soaking (like wooden skewers).	<b>Norpro</b>
<b>Rib Rack</b>	Holds the slabs upright so you can get 4 on a single grill. An added advantage: The vertical position helps drain off excess fat.	
<b>Trigger Spray Bottle</b>	Keep two of these handy: one filled with marinade to flavor meats, one filled with water to keep flames at bay.	

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<b>Meat Claws/ Shredders</b>	<b>Pulled pork is the high holy of Carolina barbecue. The sharp prongs of meat claws help shred the meat without burning your fingers.</b>	<b>Bear Paws</b>
<b>Grill Mitts</b>	Find some that will protect you from the heat or flames when flipping burgers, handling coals, or moving food from one side to the other.	<b>Charcoal Companion</b>
<b>Grid Lifter</b>	Helps you lift the grate without burning your fingers.	
<b>Grill Brush</b>	Look for a sturdy, long-handled wire brush for cleaning the grate.	
<b>Grill Light</b>	Don't be reduced to checking your steak in the dark.	

## Barware

<b>Item</b>	<b>Notes</b>	<b>Cook's Illustrated Recommendations at Cook on Bay</b>
<b>Corkscrew</b>	A standard 2-step waiter's corkscrew will open both beer & wine & take up much less space than a two-armed model.	(2-Step) <b>Trudeau</b> (Twist/Pull) <b>Le Creuset</b> (Electric) <b>Cuisinart</b>
<b>Cocktail Shaker</b>	The primary purpose of a cocktail shaker is to make the beverage cold as it is being shaken.	<b>Tovolo</b>
<b>Ice Mold Trays</b>	These are containers made of silicone or plastic used to make ice with unique shapes like the spherical ice for whiskey.	<b>OXO; Zoku; Tovolo</b>
<b>Bottle Opener</b>		
<b>Jigger Measure</b>	The standard jigger measures 1 oz. on one side and 2 oz. on the other.	<b>OXO</b>
<b>Muddler</b>	Some drinks are better off with fresh ingredients. And you can do this by extracting the flavors and aroma of mint leaves or citrus with a muddler. These look like pestles and are intended for mashing. Muddlers vary in materials such as wood, plastic, or stainless steel. Some also have a rounded tip, while others have ridges or teeth that better extraction.	<b>HIC</b>
<b>Cocktail Hawthorne Strainer</b>	Strainers are used to pour over the drinks into the glass to catch any unwanted particles such as pulp or tiny ice pieces.	<b>HIC; OXO</b>
<b>Long Cocktail Spoon</b>		<b>Swissmar</b>

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<b>Swizzle Sticks/ Stirrers</b>		
<b>Wine Glasses</b>		
<b>Hi-Ball Glasses</b>	A tall glass can store 8-12 oz. of liquid and measures 3 inches diameter by 6 inches in height. It is used to serve mixed drinks.	
<b>Old-Fashioned Glasses</b>	A short glass with various designs containing 6-10 oz. of liquid and measures 3.5 inches in height and about 3 inches in diameter. Typically used to serve whiskey or scotch with ice.	
<b>Ice Bucket</b>		
<b>Ice Tongs/ Scoop</b>		
<b>Bar Cutting Board</b>		<b>TeakHaus; OXO; Epicurean</b>
<b>Paring Knife</b>	Used to cut fruits for garnishes.	<b>Victorinox; Wusthof</b>
<b>Citrus Zester</b>	A tool used for extracting the zest of citrus fruit to be used as additional aroma, flavor, or garnish. It is also helpful when grating spices like nutmeg or cinnamon. There is a variant called the channel zester, which is used to zest twisty peels of fruits.	<b>Norpro</b>
<b>Coasters</b>		
<b>Cocktail Napkins</b>		

## Cleaning & Storage

<b>Item</b>	<b>Notes</b>	<b>Cook's Illustrated Recommendations at Cook on Bay</b>
<b>Food Storage Containers</b>		
<b>Scrub Brush</b>		<b>OXO</b>
<b>Paper Towel Holder</b>		<b>OXO</b>
<b>Plastic Wrap &amp; Parchment Paper Dispenser</b>		<b>Chic Wrap</b>



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<b>Sponges</b>		
<b>Dishwashing Gloves</b>		
<b>Dish Rack</b>		<b>Progressive</b>

## YOU MAY ALSO BE INTERESTED IN THESE COOK ON BAY BEST- SELLING KITCHEN ITEMS:

- Euroscrubby, Original
- Garlic Twister Mincer, Clear
- Pan Scraper/36, single
- Peachy Keen Scrubbers/24
- Looseleaf Kale and Greens Herb Stripper/12
- Spinning Reel Fishing Pole Lighter, Refillable
- Toadfish Frogmore Shrimp Cleaner/Deveiner
- Pot Lid Stand/12 cir
- Mobi Silicone Pigs in Blanket
- TOMATO CORE IT, 48 ciw
- Norpro MINI WHISK 7", 48
- Silicone Lid Lifters, Set of 3, Farm
- Silicone Wine Bottle Stoppers Set of 2/12
- Bamboo Toast Tongs 6.75"
- Grapefruit Spoon/48
- Endurance Tiny Salt Spoon/24
- Endurance Spreader/24