

## Kitchen Tools: Cheat Sheet

### Straining & Washing

Small to large colanders (fine and coarse)  
Salad spinner  
4–6 plastic containers (1–2 litres/quarts)

### Cutting & Prepping

Chef's knife  
Paring knife  
Serrated knife  
Honing/sharpening steel  
Sharpening stone  
Kitchen shears  
Box grater  
Microplane zester  
Peeler  
Bench scraper  
Mandolin

### Mise en Place & Storage

4–6 small bowls (1/2–1 cup size)  
4–6 pinch bowls for spices  
Liquid measuring cups (1 cup, 4 cup)  
Measuring cups and spoons  
Storage containers/freezer bags/mason jars

### Mixing

Stainless or glass mixing bowls (2, 4, 8 quart)  
Stainless balloon whisk  
Mixing spoons (slotted, regular, wooden)

### Cooking

Stainless steel stockpot (8-quart)  
Saucepots (2 and 4-quart)  
Stainless steel sauté pan (11–13")  
Bamboo steam basket  
Sheet pan  
Silicone mat or parchment paper  
Rectangular roasting pan or casserole dish  
Heat-resistant rubber spatulas  
Tongs and ladles  
Offset spatula  
Rolling pin

### Additional Specialty Items (Suggested)

High-speed blender  
Food processor  
Thermometer (preferably digital)  
Scale (preferably digital)  
Hand-held stick or immersion blender  
Pasta maker