

Encyclopedia of Kitchen Utensils and Other Instruments



Brushes/Basters

Indispensable for basting and glazing foods with butter, oil or sauces. Available in various shapes, sizes and materials.



Can Opener

An electric opener quickly handles a large volume of cans. Choose a good handheld opener as a backup or if counter space is an issue.



Colander

For draining pasta and washing vegetables. Available in various sizes and materials. Your largest colander should fit in your sink.



Food Mill

The food mill produces purees by forcing soft solids through a perforated disk while leaving the hard solids behind.



Garlic Press

A hinged device that provides leverage to quickly compresses garlic through perforations to ready it for cooking.



Grater

Essential tool for grating and shredding cheese, nuts, vegetables, chocolate and more with different surfaces from fine to course.



Jar Opener

Special tool reduces the force required to open lids by creating extra leverage to remove stubborn tops from jars of various sizes.



Ladle

A long handle and deep bowl make this tool essential for transferring soups and sauces from pots to waiting bowls and plates.



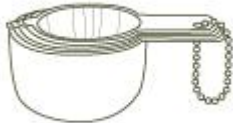
Mandoline

Interchangeable blades quickly and evenly slice, crinkle cut and waffle cut vegetables and fruits to your desired thickness.



Masher

Typically an upright handle attached to steel wire in pattern that makes it easy to crush soft foods like potatoes and beans.



Measuring Cups

Every kitchen should have two types of measuring cups and spoons for measuring both liquid and dry ingredients.



Measuring Spoons

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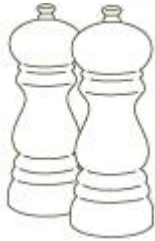
Mixing Bowls

Bowls with 1- to 6-qt. capacities are a must. Bowls that nest are easier to store. Available in a variety of materials.



Peeler

Peel skin from produce, Make curls from hard cheese, removing strips of orange and lemon zest, creating chocolate shavings and more.



Salt & Pepper Mills

Available in various shapes and heights, hand-powered or automatic, often with anti-corrosion grinding mechanisms.



Scale

Most professional bakers prefer to weigh ingredients with scales rather than by volume because it's more accurate.



Sieve

Typically a stainless steel strainer with a fine mesh used to separate unwanted bits from food and sauces during cooking.



Skimmer

A long-handled tool with a perforated or mesh disk that serves to remove small unwanted bits from pots and pans.



Slicer

From meats to cheeses, fruits and more, these tools make quick work of creating perfectly even, uniformly shaped slices.



Spatulas

An everyday tool various shapes and lengths with a thin, flat end that slips easily under foods to turn, lift and transfer to plates.



Spoons

Slotted or regular, wooden or metal, spoons of various shapes and sizes are a must for stirring, skimming, serving and more.



Strainer

Tool with a mesh cavity useful for straining fine particles from sauces, straining tea, removing liquid from food and more.



Thermometer

Indispensable tool takes the guesswork from roasting and lends itself handily to a variety of other kitchen tasks.



Timer

Every kitchen needs a timer. Two timers are even better. Digital timers are easy to read, while analog require no batteries.



Tongs

For grasping, gripping and lifting food to turn or serve. Available in varying lengths with metal or silicone-coated ends.



Whisks

Flat, Balloon, Galaxy, Cocktail, Bubble, the list goes on. A kitchen basic in various shapes for blending and whipping.



Zester

A narrow, fine grater for zesting citrus, grating chocolate and creating fine wisps of parmesan and other hard cheeses.



Asparagus Pot

Tall like a stockpot yet much more narrow. Its long, slender body is ideal for steaming asparagus, corn and tamales.



Multicooker

A tall, straight-sided stockpot that includes inserts for pasta and more, expanding its versatility beyond soups and stocks.



Pressure Cooker

For faster cooking, this pot has an airtight lid that builds up pressure raising the internal temperature higher than otherwise possible.



Roasting Pan

A sturdy pan essential for roasting chicken, turkey, ham, beef and more. Often includes a V-shaped rack, a nice bonus.



Casseroles

Often larger and deeper than a typical baking dish, a casserole lets you take its namesake dish easily from oven to table.



Saucepan

The most often used pan in the kitchen is round with relatively high, straight sides, a long handle and a tight-fitting lid.



Crepe Pan

Similar in shape to a skillet, the crepe pan has extra-low sides that allow for easing lifting, turning and transfer of crepes.



Saucier

A broad, bowl-shaped saucepan with gently curving sides that allow whisking, stirring, sautéing and reducing of sauces.



Double Boiler

A standard saucepan with an insert that nests inside designed to gently cook delicate foods without fear of scorching.



Sauté Pan

Straight, high sides and a tight-fitting lid make this versatile pan useful for sautéing as well as browning foods.



Dutch Oven

Traditionally constructed of heavy cast-iron, this essential for one-pot meals has a flat bottom, high sides and a tight-fitting lid.



Skillet

A shallow frying pan with flared sides available in a variety of sizes and materials from cast iron to stainless steel.



Egg Poacher

A metal insert with cavities that fit a cracked egg. It sits in a covered saucepan, keeping eggs perfectly shaped as they cook.



Stockpot

Tall, straight-sided pot typically stainless steel and aluminum, designed for making stock but convenient for soups, pasta or chili.



Fondue Pot

Traditional sets include a pot, long-handled forks, and base to hold fuel for keeping cheese, chocolate or oil hot for dipping.



Griddle

A stovetop pan with a flat surface used for cooking pancakes, burgers and more. Two-burner versions create a large cooking surface.



Wok

The indispensable pan of the Chinese kitchen with high, sloping sides and curved base, for cooking food quickly over high heat.



Grill Pan

Grill pans have a raised grid or ridges that leave dark grill marks on the surface of steaks, vegetables, sausages or other foods.



Pasta Maker

Italian pasta-maker produces smooth sheets of fresh pasta from your dough with each turn of the handle



Mandoline

The ideal slicer and chopper for stir-fries, salads and other dishes, this Asian mandoline has three different cutting blades. Includes finger guard attachment.



Salad Spinner



Colander



Digital Scale



Dry Ingredient Measuring Cups



Liquid Ingredient Measuring Cup



Measuring Spoons



Egg Slicer



Cutting Boards



Digital Thermometer



Mortar and Pestle



Spiral Vegetable and fruit slicer
Or
Apple Peeler Corer Slicer



Vegetable Peeler



Garlic Press



Cutting Board



Pepper Mill



Silicon Spatulas



Spatulas or Turners



Whisk



Ladle



Tongs



Potato Masher



Serving Spoon



Spaghetti Server



Can Opener



Oven Mitts



Pot Holders



Silicon Basting Brushes



Mellon Ball Scoop



Sifter



Pasta Fork or Pasta Server



Cookie Sheet