

FOOD *with a view*

A COMPLETE KITCHEN INVENTORY

building your arsenal for creating and serving delicious meals at home

a few notes:

Items in bold are my kitchen workhorses that I can't live without. If a brand is not suggested, I don't have a strong view. I probably wouldn't spend my kitchen and cooking budget on the high-priced version of the item.

essentials for any cook

✓	item	suggested brand	your shopping notes
<input type="checkbox"/>	enameled dutch oven, 6-8 quart	le creuset	
<input type="checkbox"/>	lightweight, copper bottom pasta pot, 6 quart or larger	cuisinart	
<input type="checkbox"/>	sauce pans, stainless steel with aluminum or copper core, 1 quart and 3 or 4 quart size	all-clad	
<input type="checkbox"/>	stir-fry pan, lightweight with flat bottom, 14"	restaurant supply store	
<input type="checkbox"/>	skillets (sloped sides, no lid), 6-8" and 10-12", conventional finish	restaurant supply store	
<input type="checkbox"/>	saute pan (straight sides with lid), 10-12", conventional finish	all-clad	
<input type="checkbox"/>	non-stick skillet for eggs, or omelette pan	all-clad	
<input type="checkbox"/>	cast-iron skillet, 10-12"	lodge	
<input type="checkbox"/>	roasting pan and rack	mauviel	
<input type="checkbox"/>	ceramic baking dishes, 9x13 and 8x8	emile henri	

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<input type="checkbox"/>	baking pan, straight side, 9x13	williams-sonoma goldtouch	
<input type="checkbox"/>	cookie sheets (jelly roll style) - light metal, heavy duty, with wire rack inserts that double as cooling racks	volrath wear-ever #5314	
<input type="checkbox"/>	basic knives: chef's knife/santoku, paring knife, utility knife (a smaller version of the chef's knife), small serrated knife, large serrated bread knife	personal decision, I like wusthof classic ikon	
<input type="checkbox"/>	kitchen shears	cutco	
<input type="checkbox"/>	cutting boards: one as large as you can, preferably wood with rubber grips, one smaller and dishwasher safe	proteak edge oxo good grips	
<input type="checkbox"/>	thermometer - instant read, probe-style	polder	
<input type="checkbox"/>	long-handled metal spoons, slotted and regular		
<input type="checkbox"/>	bulb/balloon whisk		
<input type="checkbox"/>	dry measuring spoons and cups - consider multiple sets if you cook frequently or use a range of spices	williams-sonoma	
<input type="checkbox"/>	liquid measuring cups in 1, 2, 4, and 8 cup size	pyrex	
<input type="checkbox"/>	mixing bowls - set of 3-6 in range of sizes, plus one large extra, heavy bottomed for "garbage bowl" during prep	rachel ray for garbage bowl	
<input type="checkbox"/>	salad spinner	oxo good grips	
<input type="checkbox"/>	colander		

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✓	item	suggested brand	your shopping notes
<input type="checkbox"/>	rolling pin		
<input type="checkbox"/>	mesh strainer/sieve		
<input type="checkbox"/>	Microplane (aka rasp graters)	microplane classic	
<input type="checkbox"/>	rubber spatulas, one slotted and one regular		
<input type="checkbox"/>	spoons/utensils in good hardwoods - olive, cherry, maple	restaurant supply stores	
<input type="checkbox"/>	swivel-blade vegetable peeler (steel blade)		
<input type="checkbox"/>	box grater, large with heavy rubber bottom		
<input type="checkbox"/>	citrus reamer or small juicer		
<input type="checkbox"/>	melon baller (also known as cookie dough scoop or vegetable de-seeder)		
<input type="checkbox"/>	mini food processor	cuisinart	
<input type="checkbox"/>	toaster		
<input type="checkbox"/>	coffee maker - type and size tailored depending on your preferences		
<input type="checkbox"/>	ice cream server (I like a flat spoon vs. a traditional scoop)		
<input type="checkbox"/>	ladle		

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✓	item	suggested brand	your shopping notes
<input type="checkbox"/>	pepper mill	cole & mason	
<input type="checkbox"/>	tongs, mix of stainless steel and silicone-tipped		
<input type="checkbox"/>	bench scraper	If you're not a baker, oxo; if you're a serious dough maker, dexter-russell	
<input type="checkbox"/>	spatula, large, metal, thin		
<input type="checkbox"/>	silicone or pastry brush		
<input type="checkbox"/>	kitchen towels, dish drying	williams-sonoma classic stripe	
<input type="checkbox"/>	kitchen towels, general use	tea towels, any brand	
<input type="checkbox"/>	kitchen apron (at least one you would wear in front of guests)		
<input type="checkbox"/>	oven mitts/potholders, and optionally, pot handle cover		
<input type="checkbox"/>	dish drying rack and/or mat		
<input type="checkbox"/>	complete set of white dishes, including large and small plates, soup bowls, salad bowls, and dessert plates, starting with 4-6 settings	pottery barn great white	
<input type="checkbox"/>	set of coffee/tea mugs, plus espresso cups if needed		
<input type="checkbox"/>	everyday silverware set, including a few serving pieces		
<input type="checkbox"/>	set of steak knives, quantity based on your personal use		

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✓	item	suggested brand	your shopping notes
<input type="checkbox"/>	everyday glasses, range of sizes	ikea	
<input type="checkbox"/>	6-12 wine glasses, depending on personal use	for serious wine drinkers, riedel	
<input type="checkbox"/>	everyday washable cotton or linen napkins, sets of 4, coordinating or matched		
<input type="checkbox"/>	food storage containers, ideally glass, range of sizes		

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for the baker

✓	item	suggested brand	your notes
<input type="checkbox"/>	additional size and shape baking pans, straight sides	williams-sonoma goldtouch	
<input type="checkbox"/>	9 inch round cake pan with conventional finish		
<input type="checkbox"/>	candy thermometer		
<input type="checkbox"/>	stand mixer	kitchen aid	
<input type="checkbox"/>	silicone baking liners		
<input type="checkbox"/>	angel food and/or bundt cake pans	williams-sonoma goldtouch	
<input type="checkbox"/>	additional flat cookie sheets and jelly roll pans with cooling racks		
<input type="checkbox"/>	fluted tart pan		
<input type="checkbox"/>	glass pie dish/plate		
<input type="checkbox"/>	muffin tins - one large 6 and one mini 12 capacity	williams-sonoma goldtouch	
<input type="checkbox"/>	ceramic pie weights		
<input type="checkbox"/>	biscuit cutter		
<input type="checkbox"/>	offset spatula		

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<input checked="" type="checkbox"/>	item	suggested brand	your shopping notes
<input type="checkbox"/>	pastry bag with tips		
<input type="checkbox"/>	pastry blender		
<input type="checkbox"/>	additional pastry brushes		
<input type="checkbox"/>	counter-friendly sugar and flour canisters		

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advanced prep

Items I acquired later, when I had far more cooking experience, a larger kitchen, and started entertaining at home more frequently.

✓	item	suggested brand	your notes
<input type="checkbox"/>	saucier pan (curved for risottos and sauces)	all-clad	
<input type="checkbox"/>	additional sizes and finishes of skillets and saute pans, including an omelette pan	all-clad or restaurant supply store	
<input type="checkbox"/>	cast iron stove top grill	anolon advanced	
<input type="checkbox"/>	loaf pan	williams-sonoma goldtouch	
<input type="checkbox"/>	additional knives: fillet and/or boning knife, granton edge carving knife, cleaver		
<input type="checkbox"/>	additional cutting boards including a carving board with well	J.K. adams	
<input type="checkbox"/>	food processor, minimum 11 cup	breville (for serious users) or cuisinart	
<input type="checkbox"/>	slow cooker	cuisinart or breville (for those who slow cook a lot, particularly meat)	
<input type="checkbox"/>	blender	breville	
<input type="checkbox"/>	countertop toaster oven (especially if you only have one oven)	breville	
<input type="checkbox"/>	cordless immersion blender	braun	

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✓	item	suggested brand	your notes
<input type="checkbox"/>	additional size and grain of mesh strainers/sieves		
<input type="checkbox"/>	food mill and/or potato masher		
<input type="checkbox"/>	potato ricer		
<input type="checkbox"/>	mandoline and/or v-slicer/benriner slicer (a small mandoline)		
<input type="checkbox"/>	chinese strainer/spider		
<input type="checkbox"/>	kitchen timer		
<input type="checkbox"/>	flexible spatulas, very thin metal for turning fish		
<input type="checkbox"/>	mise en place bowls (set of multiple small bowls)		
<input type="checkbox"/>	pizza cutting wheel		
<input type="checkbox"/>	pizza stone		
<input type="checkbox"/>	Additional place settings in your chosen set, up to 12; also consider coordinated service pieces		
<input type="checkbox"/>	pantry storage containers	oxo pop containers	
<input type="checkbox"/>	sous vide machine	sensaire	

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for the entertainer

The extras you may need if you entertain frequently at home.

✓	item	suggested brand	your notes
<input type="checkbox"/>	assorted serving plates, bowls, and dishes	hunt for pretty options at low-cost stores like target, homegoods, and ikea	
<input type="checkbox"/>	cheese knives, starting with a large one for slicing in kitchen and adding serving options		
<input type="checkbox"/>	cocktail shaker and, for serious bartenders, additional tools		
<input type="checkbox"/>	ice bucket with serving spoon (easier than tongs)		
<input type="checkbox"/>	cheese board/servers (marble, wood, slate, or other beautiful options)		
<input type="checkbox"/>	additional ceramic or enamel cookware and baking dishes, in beautiful colors and finishes to go from kitchen to table	le creuset, emile henry	
<input type="checkbox"/>	additional dishes in complementary colors and patterns, including appetizer plates, large and small plates, soup bowls, salad bowls, and dessert plates		
<input type="checkbox"/>	bread baskets, plus a smaller basket for appetizer breads/crackers		
<input type="checkbox"/>	additional serving utensils		
<input type="checkbox"/>	additional size and style wine glasses, including champagne flutes		

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✓	item	suggested brand	your notes
<input type="checkbox"/>	additional types of cocktail glasses, such as martini and highball		
<input type="checkbox"/>	sets of napkins and placemats, ideally in coordinating colors/patterns to combine when larger quantities are needed		
<input type="checkbox"/>	water pitchers for table		

additional sources

- [Cooking School Secrets for Real World Chefs](#) by Linda Carucci
- [Martha Stewart's Cooking School: Lessons and Recipes for the Home Cook](#) (2008)
- [Culinary Institute: Cooking Essentials for the New Professional Chef](#) (1996)
- [What Good Cooks Know: 20 Years of Test Kitchen Expertise](#) by America's Test Kitchen