



Well-Equipped Kitchen Wish List

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A free resource for my YouTube course:

[Chef's Apprentice: Learning to Cook Like a Pro One Small Plate at a Time](#)

The following tools, appliances, and cooking and serving vessels are needed to learn the techniques and to make the **preparations** in my course, and together they will give you a well-equipped kitchen. Most of this equipment is commonly available, and good quality pieces can be bought from www.bridgekitchenware.com , www.broadwaypanhandler.com , www.surlatable.com , www.williams-sonoma.com , www.chefsresource.com , and many other sources, some of which are listed below for unusual items.

Aluminum Foil, heavy duty

Apple corer (see Corer)

Baking pans

Blender

Bowls (see Mixing Bowls)

Butane Portable Tabletop Burner and butane canisters: I prefer the Max Burton models, available from www.acehardware.com or www.amazon.com

Brown paper

Brown paper bags (lunch size)

Brushes

Butter serving bowls

Cast iron pot (see dutch oven)

Cast iron mini skillets, 3”: www.jbprince.com

Cast iron skillet

Cheesecloth

Chinois (Chinese cap), preferably with fine mesh, and a push stick

Chopsticks:

 cooking (these are longer than chopsticks used for eating and are usually tied together with a short loop of string)

 eating

 Chinese

 Japanese

Citrus juicer:

 Reamer

 Squeezer

Cleaver (meat cleaver)

Cocktail drink umbrellas: <http://4funparties.makesparties.com>

Cocktail forks

Cocottes, 4”: www.staubusa.com

Cooling racks

Corer

Cutters

 Fish-shaped, about 3” long: www.cookiecutters4less.com ; R & M Fish Cookie Cutter from www.amazon.com

Cutting board

Deep fryer with basket

 Electric deep fryers for home use are available in kitchen supply stores. You can also find heavy steel deep fry pots with baskets in Asian cooking shops. These sit on the stovetop. If neither of these is available, use a heavy-bottomed sauce pan.

Demitasse spoons

Dipping sauce bowls

Double boiler

Dutch Oven

Egg cups

Egg topper

Fat separator

Food processor

Funnels

Grey garden stones,¹ thoroughly washed, 8-10

Garlic Press

Gloves

Lightweight latex gloves

Heavy construction work gloves

High heat thermal rubber gloves

Graters:

Box

General purpose handheld

Ginger: www.korin.com

Microplane

Shark skin: www.thewagyubeef.com , www.korin.com

Gratin dishes

Grill pan, such as the cast iron grill pan made by Lodge Logic, www.lodgemfg.com

Gravy boat

Kitchenaid Mixer (www.kitchenaid.com)with:

Meat grinder attachment

Paddle

Rubber-edged paddle

Sausage stuffing attachment

Stainless steel bowl

¹ These stones are smooth, usually oval shaped, and somewhat flat on at least one side. They may be found at lawn and garden shops. They should have no flaws and should be scrubbed and washed, and run through the dishwasher 3-4 times before being used in the kitchen.

Whisk

Kitchen Torch (see Torch)

Knives:

- Boning knife
- Bread
- Chef's knife
- Cleaver
- Meat slicer
- Paring knife
- Serrated bread knife
- Sharpening steel

Juicer (hand operated)

Ladle

Mandoline: www.broadwaypanhandler.com, www.surlatable.com, www.williams-sonoma.com

- Chinese type (plastic, inexpensive)
- French type (stainless steel, expensive)

Marble slab, about 16" x 20"

Martini glasses

Measuring cups

Measuring spoons

Meat pounder

Metal spatulas

Mixer (see Kitchenaid Mixer)

Mixing bowls:
stainless steel

Molecular gastronomy kit: www.markys.com, www.thinkgeek.com

Mortar & Pestle

Needle-style meat tenderizer (also called a needler): www.surlatable.com

Panini Grill (or George Forman hamburger grill)

Parchment paper

Pasta Machine, handcrank

Pastry Bag with assorted tips

Pastry knife

Peeler

Peppermills

Piping Bag (see Pastry Bag)

Plastic wrap

Pots and pans:

saucepans, some should be stainless steel

sauté pan

stockpots

Windsor pan

Poultry sheers

Prep bowls

Pyrex glass (at least 12)

Ramekins, 3" diameter

Ravioli cutters

2 ½"

Ricer

Ring Molds, 2 ½" [see Risotto Master recipe]

Roasting pan

Roasting rack

Rotisserie oven, with basket: I prefer the Ronco model, available from www.ronco.com.
All of the times for the **preparations** in the lessons are for the Ronco model.

Sake cups (oven safe)

Salad spinner

Sauce/dipping dishes

Scale, kitchen

Scallop shells (at least 8)

Sheet pans

Sifter

Sizzle guard

Sizzle platters/plates: www.jbprince.com

Sheet pans

Skewers

 bamboo

 metal

Skillet

Skimmer

Shot glasses

Slow cooker

Smoker (for grill or stovetop): www.surlatable.com , www.chefsresource.com

Soup bowls

 Narrow mouth

 Wide mouth

Spatulas

 metal

 rubber

Spice grinder (an electric coffee grinder works great, but it is best to have one that is dedicated to spice grinding, unless you like spiced coffee)

Spider

Spray bottle (water)

Squeeze bottles

Stainless steel bowls: assorted sizes

Stainless steel whisks

Steamer Pot

Stock pot

Strainers

String

Syringe, kitchen

Thermometers

 Candy

 Deep frying

 Instant read

 Meat

Torch: www.surlatable.com , www.chefsresource.com

Truffle slicer

Vacuum sealer and vacuum bags: www.foodsaver.com

Votive candles

Water oven: www.sousvidesupreme.com

Whisks

Wok

Wok ladle: www.foodservicewarehouse.com/asian-restaurant/wok-ladles

Wok spatula: www.foodservicewarehouse.com/asian-restaurant/wok-spatulas

Wood chips for smoking: www.bridgekitchenware.com , www.premiumfirewood.biz ,
www.charcoalstore.com , www.northwoodssmokeofmn.com , www.smokinlicious.com

Wooden spoons

Zester (also see graters, microplane)

Ziplock bags