



Eat Like Us

Equipment List

These are the items that we keep in our kitchen. You don't have to have all of these items, as many times there is an easy alternative.

Pots, Pans + Dishes

- Stainless Steel Skillet
- Cast Iron Skillets: small and large
- Dutch Oven
- Stainless Steel Sauce Pots: 2-3 quart and a 3-4 quart
- Stainless Steel Stock Pot
- Wok w/ Lid
- Baking Pans
- Roasting Pans
- Casserole Dish
- Double Boiler

Knives

- Pairing Knife
- Large Knife
- Bread Knife: serrated edge

Cutting Boards

- Large board with lip edge
- Thin, cheap plastic boards for meats: color-coded is a good idea

Electronic Gadgets

- Electric Pressure Cooker with yogurt setting (we use an [Instant Pot](#))
- Crock Pot
- Rice Cooker
- Blender
- Emersion Blender Wand w/ attachments
- Sous-Vide Circulator and bag to go with the Instant Pot
- Toaster
- Food Processor
- Digital Scale
- Digital Thermometer
- Roaster Oven
- Coffee Grinder (for spices) or Spice Grinder

Bowls + Spoons

- Large Glass Bowls: for mixing
- Measuring Cups: dry and liquid
- Measuring Spoons
- Ladle
- Spoon: large
- Spoon: slotted

Misc. Equipment

- Salt + Pepper Grinders / Shakers
- Oil Sprayer: for high end olive oil and sesame oil
- Plastic Scrapers (used to pick up items off of cutting boards)
- Timer
- Garlic Press
- Steamer Basket
- Roasting Rack or Cooling Rack
- Vegetable Brush
- Tongs
- Whisk
- Grater: both fine and large sizes
- Kitchen Sheers (or scissors)
- Metal Spatula
- Rubber Spatula
- Potato Masher
- Vegetable Peeler
- Can Opener
- Cork Screw
- Wire Mesh Colander: fine
- Mallet
- Rolling Pin
- Mandolin
- Spiralizer (for vegetable noodles)

Storage Items

- Tupperware: glass, various sizes for storage and left-overs
- Tupperware: cheap plastic
- Aluminum Foil
- Cling Wrap
- Zip Lock Bags: quart and gallon
- Parchment paper