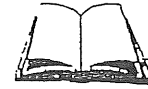
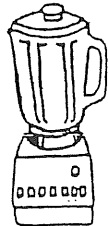


BASIC KITCHEN EQUIPMENT

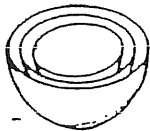


Blender



An electrical appliance that mixes, grinds and purees.

Bowl, mixing



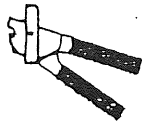
Used to mix ingredients together.

Brush, pastry



Used to coat pans lightly with oil and brush baked products with butter, milk or egg white.

Can Opener



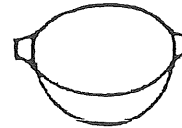
For removing metal lids from cans.

Can punch



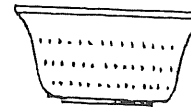
For removing bottle caps and punching openings in tin cans

Casserole Dish



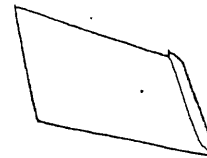
For baking and serving oven meals and desserts.

Colander



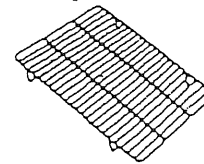
For washing fruits and vegetables and draining pasta and steamed vegetables.

Cookie Sheet



For baking goods in the oven.

Cooling Rack



To enable foods to cool evenly.

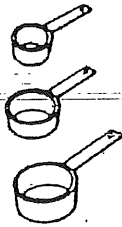
Cup, custard



For baking as well as holding small amounts of ingredients.

Basic Kitchen Equipment continued p. 2

Cup, dry measures



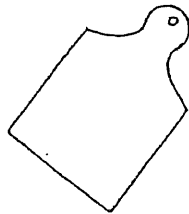
For accurate measurement of dry ingredients:
flour, sugar, etc.

Cup, liquid measure



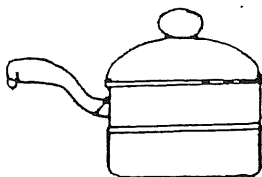
For accurate measurement of liquid ingredients.

Cutting Board



To slice and chop on, to protect counter top
while doing so.

Double Boiler

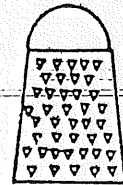


A set of two pots: the top sits inside the bottom.
The bottom pot is filled with water to allow
careful heat control.

Flipper - see spatula



Grater



For shredding and grating foods.

Knife, French/chef's



For chopping and dicing. The knife handle
rocks up and down.

Knife, paring



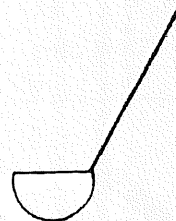
For peeling and slicing small fruits and
vegetables.

Knife, serrated



For cutting, soft foods with tough skin, i.e.
bread.

Ladle

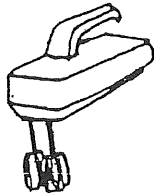


Large deep bowl spoon for serving soup and
stew.

Basic Kitchen Equipment continued p. 3

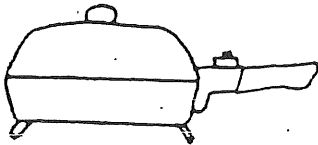


Mixette (electric mixer)



Electric mixer that whips, creams and beats.

Pan, electric frying



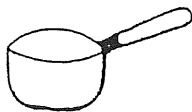
Small appliance used for frying.

Pan, frying



Used on the stove top for frying foods.

Pan, sauce (see also pot)



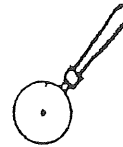
Single handle pot for cooking on top of the stove.

Peeler



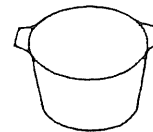
For peeling fruits and vegetables.

Pizza Cutter



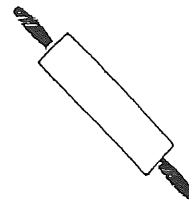
For slicing pizza and dough.

Pot



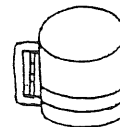
For cooking on top of the stove, usually has two handles.

Rolling Pin



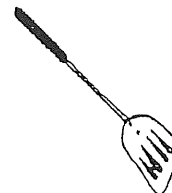
For rolling out dough or crushing ingredients such as nuts.

Sifter



For sifting flour.

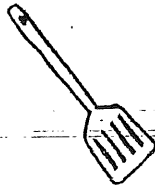
Spatula, metal



For lifting/turning foods in a frying pan.

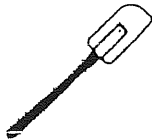


Spatula, non-metal



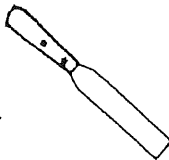
For lifting/turning foods in a fry pan with a coated surface.

Spatula, rubber



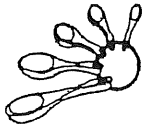
For scraping the sides of bowls and removing batter from the mixing bowl.

Spatula, thin metal



To level measures and ice cakes.

Spoons, measuring



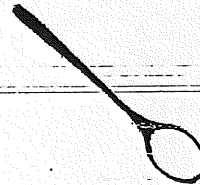
For measuring small amounts of ingredients.

Spoon, slotted



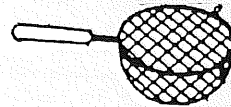
For removing/draining small amounts of food from oil or water

Spoon, wooden



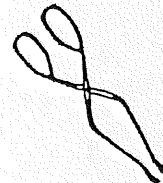
For stirring and beating ingredients, especially sauces cooking on the stove top.

Strainer



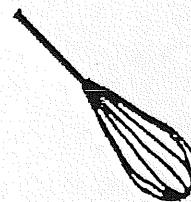
For straining foods and sifting dry ingredients.

Tongs



For lifting or turning hot foods especially in oil or water.

Whip/whisk



For beating or whipping light liquids.