

5 Cooking Tools/ Utensils



I am always asked, "What is the number one and most needed cooking tool in the kitchen?" I find many who agree with my answer, which is a great quality Chef's Knife.

Yes, a high quality Chef's Knife is a necessity in kitchen; it is also relatively an expensive expense - aka, a serious commitment. The good news is that not everything has to be expensive in the kitchen... Today, I highlight additional kitchen tools that are simple and inexpensive yet offer multipurpose, versatile use.

Here are my most popular Five Cooking Tools that are \$9.95 and under:



Silicone Spatula

I do EVERYTHING with a spatula; it is by far one of the most genius cooking tool inventions. To get the work done right, a spatula must be flexible yet strong. Silicone is a great material for this purpose and today you can find many options for spatulas that are not only made flexible and strong, but also are made colorful and fun designed.

[\(CLICK HERE TO VIEW\)](#)



Flexible Turner

It is a crucial when it is time to flip your pancake or turn over your fish, so when it comes to turners, flexibility is name of the game. This flexible turner has the ability to tilt just enough to get the work done. I think this is why I've been named the best omelet flipper of the house.

[\(CLICK HERE TO VIEW\)](#)



Dough Scraper/Cutter

This works wonderfully with dough of course it cuts it and scrape it and allows me to gently transfer my cookies to the baking sheet; but I find myself using my dough scraper not only for dough tasks... This tool is wide enough and makes it easy to transfer any "finely chopped" food item: I use it to transfer chopped vegetables from the cutting board to the bowl when I'm making my favorite salad, sliced onions to the pot when I'm cooking, chopped nuts... I even used it before when I tempered chocolate!

[\(CLICK HERE TO VIEW\)](#)



Peeler

When it comes to cooking, nobody wants to work too hard; especially when it comes to peeling... this is why I LOVE this peeler. It has an awesome grip and the blade is just the right size to take off just what is needed. I've been using it for years and it still works like the first day I bought it.

[\(CLICK HERE TO VIEW\)](#)



Micro Fine Grater

This guy helps me so many times - zesting lemon or orange, grating nutmeg or even grating garlic or ginger. The results are great each and every time. I just make sure to hand wash it right after I use it and let air dry before you store it away.

[\(CLICK HERE TO VIEW\)](#)