

Essential Tools (and Ingenious Gadgets)

Decades of testing have taught us what every well-equipped kitchen should have. Here are our favorite tools—plus a handful of other useful gadgets. BY SARAH SEITZ

THE MUST-HAVES

These models are the best of the best in their respective categories.

Bench Scraper

Dexter-Russell 6" Dough Cutter/Scraper—Sani-Safe Series (\$7.01)

➤ Its sharp beveled edge cuts, scrapes, and scoops with ease.



Can Opener

Fissler Magic Smooth-Edge Can Opener (\$29.00)

➤ It tidily removes lids; plus, its long handle offers great leverage.



Coarse Grater

Rösle Coarse Grater (\$35.95)

➤ This flat paddle with grippy feet can grate over any surface or bowl.



Colander

RSVP International Endurance Precision Pierced 5 Qt. Colander (\$25.99)

➤ Tiny, all-over perforations drain water quickly but don't allow food to slip through.



Dry Measuring Cups

Amco Houseworks Professional Performance 4-Piece Measuring Cup Set (\$14.95)

➤ Long, clearly marked handles make the "dip and sweep" method easy.



Garlic Press

Kuhn Rikon Stainless Steel Epicurean Garlic Press (\$39.95)

➤ Conical holes produce a fine, uniform mince for even flavor. Easy to squeeze and clean.



Instant-Read Thermometer

ThermoWorks Splash-Proof Super-Fast ThermoPen (\$96.00)

➤ So fast and easy to use, you'll wonder how you ever lived without it.



Kitchen Shears

Kershaw Taskmaster Shears/Shun Multi-Purpose Shears (\$49.95)

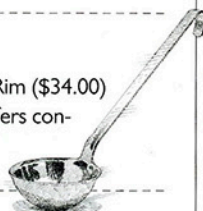
➤ These shears are sharp enough to butcher chicken yet nimble enough to trim pie dough.



Ladle

Rösle Hook Ladle with Pouring Rim (\$34.00)

➤ The Rösle's angled handle offers control when reaching into any pot.



Liquid Measuring Cup

Pyrex 2-Cup Measuring Cup (\$5.99)

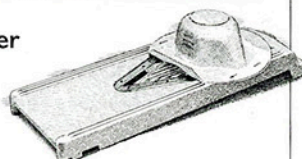
➤ It's everything you need: sturdy tempered glass etched with clear, fade-resistant markings.



Mandoline/V-Slicer

Swissmar Börner Original V-Slicer Plus Mandoline (\$29.99)

➤ It can slice faster and more precisely than a skilled chef with a knife.



Measuring Spoons

Cuisipro Stainless Steel Measuring Spoon Set (\$11.95)

➤ The oval bowls of these spoons fit in small jars and are flush with the handles for level measuring.



Metal Spatula

Wüsthof Gourmet Slotted Turner/Fish Spatula (\$34.95)

➤ The best tool for sliding under fish—not to mention cookies, pancakes, and roasted vegetables.



Pepper Mill

Cole & Mason Derwent Gourmet Precision Pepper Mill (\$40.00)

➤ The grind size selection is simple, it loads easily, and its transparent body shows the fill level.



Rasp Grater

Microplane Classic Zester Grater (\$12.35)

➤ With minimal effort, it grates wisps of cheese or citrus zest and makes paste of garlic or ginger.



Salad Spinner

OXO Good Grips Salad Spinner (\$29.99)

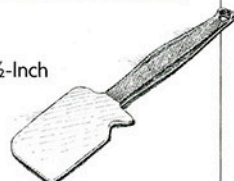
➤ The OXO dries greens more thoroughly than any other model.



Silicone Spatula

Rubbermaid Professional 13½-Inch High-Heat Scraper (\$18.99)

➤ Its firm-but-flexible edge scrapes as well as it stirs.



Timer

American Innovative Chef's Quad Timer (\$29.95)

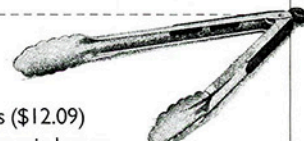
➤ This perfectly accurate timer is sleek and solidly built. You set the time with a dial, not buttons.



Tongs

OXO Good Grips 12-Inch Locking Tongs (\$12.09)

➤ The shallow pincers grip heavy roasts as easily as they do slender asparagus spears.



Vegetable Peeler

Kuhn Rikon Original Swiss Peeler (\$3.50)

➤ This lightweight, cheap peeler skins anything from dense butternut squash to knobby ginger.



Whisk

OXO Good Grips 11" Balloon Whisk (\$9.99)

➤ This lightweight model features a long handle that won't slip into bowls or pots.

