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Introduction

A well-stocked kitchen is a cooking enthusiast's dream. Much like a child's playroom, with cooking implements, equipment and supplies substituting for toys, games and stuffed animals, it isn't a stretch to learn that a well-stocked kitchen has more than 650+ items!

650+ *Kitchen Essentials, A Comprehensive Checklist for a Well-stocked Kitchen* started out as a wholehouse inventory project. After losing our home during a wildfire in October 2007, I decided to inventory the contents of our new home. Wanting to be better prepared should another catastrophic emergency occur, creating an inventory is a proactive approach rather than a reactive task done post-catastrophe for an insurance claim, especially during an extremely stressful time.

While working on this whole-house inventory, I thought to myself, "why not share my progress on my blog? Then my checklists would be available for others!" It made perfect sense to me. Unfortunately, natural disasters such as wildfires, hurricanes, tornadoes, etc., occur frequently and many people find themselves homeless, filing insurance claims and starting over. My hope, in creating these easy-to-use lists, is that others will find them useful.

I chose to do my inventory lists on my blog in groups of 42 to **"brand"** them under the <u>Toot Sweet 4 Two</u> banner. Choosing 42 items for each list kept them manageable – I could do my own inventory project in a logical manner, at my own pace and not get overwhelmed and give up. And, remembering the first days of furnishing our temporary residence (we moved 3 times in 3 weeks), I decided to start my lists of 42 with the basics. From there, my lists of 42 have grown to a whole-house inventory!

How to use **650+ Kitchen Essentials, A Comprehensive Checklist for a Well-stocked Kitchen**? Here are some ideas:

- 1. A checklist for someone starting over;
- 2. An inventory checklist for packing and moving;
- 3. A checklist for insurance purposes for someone who has lost their home in a catastrophic loss;
- 4. A checklist for a whole-house inventory project;
- 5. A checklist for brides to use when creating a wedding registry;
- 6. A gift guide for a wedding shower;
- 7. A gift guide for a recent high school or college graduate looking forward to getting their first place;
- 8. A wish list for the cooking enthusiast;
- 9. A housewarming checklist; and as
- 10. A gift guide for birthdays and holidays for a cooking enthusiast.

However you choose to use **650+** *Kitchen Essentials, A Comprehensive Checklist for a Well-stocked Kitchen*, these checklists are an easy reference and resource.

Did you know I also have cleaning and organizing eBooks? You'll learn how to analyze your possessions critically, minimize your routine, keep your home neat and tidy, and more! Find what eBook works for you or get a discount when you buy the bundle.

Check out the eBooks!

A Comprehensive Checklist for a Well-stocked Kitchen

42 Kitchen Basics for Your New Home A Checklist to Get You Started

Do you know someone just getting their first place? Someone who is starting over, is a newlywed, recent graduate or someone just getting their first apartment, condo or home? Or, do you want to take inventory of what you already have to develop a Wish List of things you need or want? Here's a list to help you get started.

- □ 1. Kitchen towels
- 2. Kitchen sponge
- □ 3. Kitchen scrubber
- □ 4. Hot pads
- 5. Oven mitts
- □ 6. Oven timer
- □ 7. Plastic cutting board
- □ 8. 4" paring knife
- □ 9. 8" chef's knife
- □ 10. 5" serrated knife
- □ 11. Kitchen/poultry shears
- □ 12. Honing steel
- □ 13. Roasting pan with rack
- □ 14. 10" non-stick frying pan
- □ 15. 2-quart sauce pan with lid
- □ 16. 8-quart stockpot with lid
- □ 17. Cookie sheet(s)
- □ 18. Cooling racks
- □ 19. 9" x 13" x 2" glass baking pan
- □ 20. Wooden spoon
- □ 21. Slotted spoon

- □ 22. Slotted spatula
- □ 23. Sauté spoon
- □ 24. Classic spatula
- □ 25. Glass mixing bowl set
- 26. Measuring spoon set
- □ 27. Measuring cup set
- 28. Liquid measuring cup
- □ 29. Rubber spatula/bowl scraper
- □ 30. Hand mixer
- □ 31. Box grater
- □ 32. Fine mesh strainer
- □ 33. Colander
- □ 34. Manual can opener
- □ 35. Bottle opener
- 36. Corkscrew
- □ 37. Coffeemaker
- □ 38. Storage container set with lids
- □ 39. 12-cup muffin pan
- □ 40. 8" or 9" square baking pan
- 41. Blender
- □ 42. Kitchen twine

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Kitchen Basics for Your New Home</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 Cooking Essentials for a Well-stocked Kitchen

Now that you have 42 kitchen basics for your new home, what next? Working from this checklist, you'll have a good collection of cooking essentials to round-out the basics.

- □ 1. Oven-proof skillet
- □ 2. 8" non-stick frying pan
- □ 3. 12" non-stick frying pan
- □ 4. 12" regular frying pan with lid
- \Box 5. 12" deep-sided open skillet
- □ 6. 1-quart sauce pan w/pouring spout
- \Box 7. 1½-quart covered sauce pan
- □ 8. 3-quart covered sauce pan
- \Box 9. 4-quart covered sauce pan
- □ 10. Dutch oven
- □ 11. 6-quart covered soup pot
- □ 12. 7-quart stockpot w/pasta insert
- □ 13. 12-quart covered stockpot
- □ 14. 20-quart covered stockpot
- □ 15. Splatter screen
- □ 16. Steamer insert
- 17. Grill pan
- □ 18. Griddle
- 19. Tea kettle
- □ 20. Extra deep lasagna pan (roaster)
- □ 21. Cheese cloth

- □ 22. Pizza stone
- □ 23. Prep bowl set
- □ 24. Wooden carving board with well
- □ 25. Grease/gravy separator
- □ 26. Spoon rest
- □ 27. Coffee scoop
- □ 28. Bag clips
- □ 29. 2-quart rectangular baker
- □ 30. 1½-quart rectangular baker
- □ 31. Covered casserole dishes
- □ 32. Basting/cheese melting dome
- □ 33. Broiler pan
- □ 34. Crepe pan
- □ 35. Deep dish pizza pan
- □ 36. Toaster
- □ 37. 2-quart slow cooker
- □ 38. 6-quart slow cooker
- □ 39. Microwave oven
- □ 40. Pressure cooker
- □ 41. Electric skillet
- □ 42. Home canning jars and tools

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Cooking Essentials for a Well-stocked Kitchen</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 Must Have Kitchen Utensils

If you've collected utensils when completing the 42 Kitchen Basics for your new home, you'll have a small selection of kitchen utensils – basic knives, spoons, a spatula, kitchen shears, bottle opener and even a corkscrew. This list of *must haves* will round-out your collection and make food preparation easier.

- □ 1. Ice cream scoop
- 2. Deep spoon
- □ 3. Ladle
- □ 4. Spider
- □ 5. Fish spatula
- □ 6. Pasta fork
- □ 7. Burger spatula
- □ 8. Metal and silicone tongs
- □ 9. Kitchen tool crock
- 10. Bulb baster
- □ 11. Roast lifters (turkey forks)
- □ 12. Potato masher
- □ 13. Potato ricer
- 14. Food mill
- □ 15. Apple corer
- □ 16. Apple corer/slicer
- □ 17. Vegetable peeler
- □ 18. Meat thermometer
- □ 19. Candy thermometer
- □ 20. Garlic press
- 21. Pizza cutter

- □ 22. Cheese slicer
- 23. Panini spatula
- □ 24. Cheese knives and spreaders
- □ 25. Mellon baller
- □ 26. Mortar and pestle
- 27. Nutcracker
- 28. Pizza peel
- □ 29. 9" serrated bread knife
- □ 30. 6" chef's knife
- 31. 7" Santoku knife
- 32. 4" Santoku knife
- □ 33. 9" boning knife
- □ 34. 9" utility knife
- □ 35. 13" carving knife
- □ 36. Steak knife set
- □ 37. Mini whisk
- □ 38. French whisk
- □ 39. Mixing whisk
- □ 40. Citrus reamer
- □ 41. Kitchen mallet/meat tenderizer
- □ 42. Pie slicer/server

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Must Have Kitchen Utensils</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 Baking Essentials

Baking requires its own set of specialty equipment. These baking essentials, in addition to the ones listed on 42 Kitchen Basics, 42 Cooking Essentials and 42 *Must Have* Kitchen Utensils will have you baking like the pros!

- □ 1. Aprons
- □ 2. Cake pans
- □ 3. Pie plate
- □ 4. Mini-muffin pans
- □ 5. Large muffin pans
- □ 6. Spring-form pan
- □ 7. Bundt or fluted cake pan
- □ 8. Loaf pan
- 9. Sifter
- □ 10. Food processor
- □ 11. Balloon whisk
- □ 12. Biscuit cutters
- □ 13. Cookie cutters
- □ 14. Wooden chopping board
- 15. Pizza pan
- □ 16. Stainless-steel mixing bowl set
- 17. Tart pan
- □ 18. Rolling pin
- □ 19. Spring-action scoops: 1, 2, 4 T.
- □ 20. Cast iron skillet
- □ 21. Squeeze bottles

- □ 22. Misto or spray bottle for oil
- □ 23. Pastry brush
- □ 24. Zester or microplane
- □ 25. Loose-bottom fluted tart pan
- □ 26. Individual oven-proof bowls
- 27. Ramekins
- 28. Pastry blender
- 29. Offset spatula
- □ 30. Decorating tips and pastry bags
- □ 31. Parchment paper and wax paper
- 32. Aluminum foil
- □ 33. Food storage plastic bags
- 34. Plastic wrap
- 35. Batter bowl
- □ 36. Cupcake liners: regular and mini
- □ 37. Sprinkles and nonpareils
- □ 38. Food coloring and gel food dyes
- □ 39. Pie crust shield
- □ 40. Jumbo cookie/cake spatula
- □ 41. Canister scoops
- □ 42. Large spatula spoon

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Baking Essentials</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 Nice-to-Have Kitchen Supplies and Equipment

With the 42 Kitchen Basics, 42 Cooking Essentials, 42 *Must Have* Kitchen Utensils and 42 Baking Essentials you've collected, you are now on your way to a well-stocked kitchen. Wouldn't it be nice to have a food processor, even a mini one? Or a set of kitchen canisters for your counter top or pantry or a knife block to store the knives you've collected? This checklist will keep you on track!

- □ 1. Electric tea kettle
- 2. Pizza chopper
- □ 3. Spice rack
- □ 4. Panini press
- □ 5. Salad shooter
- □ 6. Salad spinner
- □ 7. Stand mixer with attachments
- □ 8. Egg poacher
- □ 9. Single-cup coffee maker
- □ 10. Electric knife sharpener
- □ 11. Ice cream maker
- 12. Toaster oven
- □ 13. Mandolin slicer
- □ 14. Deep fryer
- 15. Cheese board
- □ 16. Wooden salad bowl and tongs
- □ 17. Bread baskets
- 18. Knife block
- □ 19. Waffle maker
- 20. Immersion blender
- 21. Pasta maker

- □ 22. Storage canisters
- 23. Universal lid for pots and pans
- 24. Food chopper
- 25. Mini-electric chopper
- □ 26. Hand chopper
- □ 27. Electric juicer
- 28. Wok (electric or stovetop)
- 29. Shaker
- □ 30. Ice bucket
- 31. Kitchen scale
- □ 32. Electric can opener
- 33. Trivets
- □ 34. Wine rack
- □ 35. Kitchen funnels (various sizes)
- □ 36. Egg slicer
- □ 37. Tortilla warmer
- □ 38. Pumpkin carving kit
- □ 39. Cocktail shaker and accessories
- □ 40. Popsicle molds
- □ 41. Ice cube trays
- □ 42. Muddler

Need help finding these items for your kitchen? Visit the original post for more details: 42 Nice-to-Have Kitchen Supplies and Equipment

A Comprehensive Checklist for a Well-stocked Kitchen

42 Nice-to-Have Kitchen Gadgets

If you've collected everything on the first 5 lists, you now have over 210 kitchen essentials from kitchen basics to *nice-to-have* kitchen supplies and equipment. Including some special kitchen gadgets will make cooking easier and more fun!

- □ 1. Popover pan
- □ 2. Paper towel holder
- 3. Cookbook holder
- 4. Avocado saver
- □ 5. Cake stand
- 6. Punch bowl & glasses
- □ 7. Meat/food grinder
- 8. Meat slicer
- □ 9. Spice grinder
- 10. Flat whisk
- 11. Jar opener
- □ 12. Tomato slicer/wedger
- □ 13. Pastry wheel
- 14. Molcajete
- □ 15. Food dehydrator
- □ 16. Popcorn popper
- □ 17. Electric griddle
- □ 18. Muffin top pan
- □ 19. Deep dish pie pan
- □ 20. Mini pie plates
- □ 21. Mini loaf pans

- □ 22. Mini casserole dishes
- □ 23. Cherry pitter
- 24. Drum grater
- 25. Butter dish
- 26. Potato cutter
- 27. Salt keeper
- 28. Garlic keeper
- 29. Bread maker
- □ 30. Pastry mat or board
- □ 31. Strawberry huller/slicer
- □ 32. Egg beater
- □ 33. Mini funnels
- □ 34. Bench scraper
- 35. Countertop composter
- □ 36. Dish drainboard and mat
- □ 37. Soap dispenser
- 38. Coconut tool
- 39. Mezzaluna (rocking cutter)
- □ 40. Stainless steel carafe
- □ 41. Beverage pitchers
- 42. Electric knife

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Nice-to-Have Kitchen Gadgets</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 More Nice-to-Have Kitchen Gadgets

More gadgets! Yes, there are more than 42 kitchen gadgets out there and this list is a continuation of the 42 *nice-to-have* gadgets on the previous page. Each checklist is meant to supplement each other and not repeat!

- □ 1. Pie weights
- □ 2. Mini cheesecake pan
- 3. Scone pan
- □ 4. Tortilla press
- □ 5. K-cup storage containers
- □ 6. Gelmat (for floor)
- □ 7. Egg separator
- □ 8. Crepe spreader
- □ 9. Breading tray set
- □ 10. Corn stripper
- 11. Vacuum sealer
- 12. Pomegranate de-seeder
- □ 13. Stepstool
- □ 14. Quilted appliance covers
- □ 15. Non-stick fish turner
- □ 16. Slim slotted turner
- □ 17. Slim solid turner
- □ 18. Electric salt mill
- □ 19. Electric pepper mill
- □ 20. Salt & pepper shakers/grinders
- 21. Turkey fryer

- □ 22. Bacon/grill press
- □ 23. Electric egg cooker
- □ 24. Pancake dispenser
- □ 25. Egg topper
- □ 26. Julienne peeler
- □ 27. Glass cruets
- □ 28. Herb mill
- □ 29. Herb preserver
- □ 30. Pineapple corer/slicer
- □ 31. Lemon juicer
- □ 32. Lime juicer
- □ 33. Orange juicer
- □ 34. Omelet spatula
- □ 35. Extra-long ice cream spade
- □ 36. Waffle tongs
- □ 37. Candy dipping tools
- □ 38. Butter keeper
- □ 39. Jalapeno pepper corer
- □ 40. Hamburger/slider press
- □ 41. Hot dog bun pan
- □ 42. Kitchen twine holder/dispenser

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 More Nice-to-Have Kitchen Gadgets</u>

650+ KITCHEN <u>ESSENTIALS</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 Even More Kitchen Gadgets

Thought you were done with kitchen gadgets? Not a chance! The world of cooking is overrun by specialty gadgets and equipment! After all, we all have to eat; so why not have specific gadgets to make cooking easier?

- Crepe lifter 1.
- □ 2. Cut-resistant glove
- □ 3. Finger guard
- Herb shears 4.
- Magnetic knife bar 5.
- 6. Meat cleaver
- □ 7. Mellon knife
- 8. Greek yogurt maker
- 9. Scoops
- □ 10. Scissor tongs
- □ 11. Spiral slicer
- □ 12. Meat grinder
- □ 13. Chinois set
- □ 14. Floating spice ball
- □ 15. Baguette pan
- □ 16. Hearth bread pan
- □ 17. Bread dome baker
- □ 18. Cake lifter
- □ 19. Cake leveler
- □ 20. Rectangle spring form pan
- □ 21. Multi-level cake slicing set

- □ 22. Mini spring form pans
- 23. Mini tart pans
- □ 24. Mini Bundt pans
- □ 25. Spurtle
- □ 26. Garlic rocker
- □ 27. Egg rings
- □ 28. French press
- □ 29. Frittata/omelet pan
- □ 30. Olive oil can, cruet or bottle
- □ 31. Extra-large stainless-steel bowl
- □ 32. Silicone whisk
- □ 33. Pizza crisper
- □ 34. Cookie press
- □ 35. Coil whisk
- □ 36. Cake server
- □ 37. Honey dipper
- □ 38. Spreader
- □ 39. Jar spatula
- □ 40. Flavor injector
- □ 41. Lobster mallet
- □ 42. Lobster and crab cracker

650+ Kitchen Essentials

42 Even More Nice-to-Have Kitchen Gadgets

Need help finding these items for your kitchen? Visit the original post for more details:

A Comprehensive Checklist for a Well-stocked Kitchen

42 Still Even More Kitchen Gadgets

You guessed it! *More gadgets*! <u>Remember</u>: these checklists are meant to supplement each other and not repeat!

- □ 1. Fish scaler
- 2. Clam knife
- □ 3. Shrimp deveiner
- □ 4. Seafood scissors
- 5. Fish tweezers
- □ 6. Oyster knife
- □ 7. Round basting brush
- □ 8. Tea ball
- □ 9. Water filtration pitcher
- □ 10. Sparkling water maker
- □ 11. Nutmeg grinder
- □ 12. Silicone pasta rack
- □ 13. Calzone mold
- □ 14. Ravioli maker/stamps
- □ 15. Pasta dryer
- □ 16. Gelato paddle
- □ 17. Chocolate fountain
- □ 18. Whipped cream injectors
- □ 19. Cream whipper
- □ 20. Avocado cuber/slicer/pitter
- □ 21. Mango pitter

- □ 22. Banana slicer
- □ 23. Olive stuffer
- □ 24. Citrus stripper
- □ 25. Grapefruit knife
- □ 26. Citrus sprayers
- □ 27. Orange peeler
- □ 28. Tomato corer
- □ 29. Garlic peeler
- □ 30. Garlic slicer
- □ 31. Tomato press
- □ 32. Vegetable brush
- □ 33. Corn cob holders
- □ 34. Fondant rolling pin
- 35. Kitchen torch
- □ 36. Stainless-steel pastry scraper
- □ 37. Pie bird
- □ 38. Fondant sculpting tool set
- □ 39. Fondant smoother
- □ 40. Tartlet baking pan
- □ 41. Fondue set
- □ 42. Coffee grinder

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Still Even More Nice-to-Have Kitchen Gadgets</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 Grilling Accessories & Supplies for Outdoor Cooking

Here's a list of grilling accessories and supplies to satisfy the "inner caveman" in your home! Plus, this checklist makes a great reference as a Father's Day guide for the special man in your life.

- □ 1. Barbeque grill
- □ 2. Grill cover
- □ 3. Barbeque gloves
- □ 4. Propane tank
- □ 5. Cast iron grill griddle
- □ 6. Grill rotisserie kit
- □ 7. Long-handled grill skewers
- □ 8. Taco rack
- □ 9. Jalapeno pepper roaster
- □ 10. Quesadilla grilling basket
- □ 11. Steel grill griddle
- □ 12. Steel grill fry pan
- □ 13. Steel grill chef's pan with lid
- □ 14. Steel grill roaster
- □ 15. Steel grill cleaning brush
- □ 16. Stainless-steel grilling grids
- □ 17. Sausage/hot dog basket
- □ 18. Cedar planks and wood chips
- □ 19. Pizza stone with steel frame
- □ 20. Stainless-steel smoker box
- □ 21. Long-handled grill tongs

- □ 22. Long-handled slotted spatula
- □ 23. Long-handled grill fork
- □ 24. Long-handled grill basting brush
- □ 25. Long-handled grill knife
- □ 26. Barbeque cutting board with well
- □ 27. Kabob baskets
- □ 28. Stainless-steel hot dog roller
- □ 29. Non-stick rib rack
- □ 30. Hamburger grilling basket
- □ 31. Grill press
- □ 32. Barbeque fish turner
- □ 33. Cast iron melting pot
- □ 34. Grilling and meat thermometer
- □ 35. Corn griller basket
- □ 36. Triangle dinner bell
- □ 37. Vertical chicken roaster
- □ 38. Grill lifter
- □ 39. Long-handled lighter
- □ 40. Barbeque apron
- □ 41. Large serving platter
- □ 42. Grilling cookbook

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Grilling Accessories & Supplies for Outdoor Cooking</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 Pantry Essentials

This checklist of 42 pantry essentials will make cooking and baking easier on busy days. With this list, you'll be able to make most recipes without a running out to your market!

- □ 1. All-purpose flour
- 2. Cornmeal
- □ 3. Granulated sugar
- □ 4. Brown sugar: light and dark
- □ 5. Powdered (confectioner's) sugar
- □ 6. Baking soda
- □ 7. Baking powder
- 8. Cornstarch
- □ 9. Honey
- □ 10. Vegetable or canola oil, shortening
- □ 11. Olive oil
- 12. Vinegar: distilled white, red wine, balsamic, rice wine, apple cider
- □ 13. Baking chocolate, cocoa powder
- 14. Chocolate chips: semi-sweet, milk, white, butterscotch
- □ 15. Bread crumbs: panko, Italian, plain
- □ 16. Peanut butter: smooth & crunchy
- □ 17. Corn syrup, agave syrup
- 18. Potatoes: russet, red, Yukon gold, sweet, yams, fingerlings, purple
- □ 19. Onions: white, yellow, red, pearl
- 20. Rice: white, brown, jasmine, wild, basmati, Arborio, blends
- 21. Pasta: spaghetti, macaroni, penne, rigatoni, shells, fusilli, ziti, etc.

- 22. Jarred salsa
- 23. Dried fruits: raisins, currents, etc.
- 24. Toothpicks
- □ 25. Oatmeal and plain corn flakes
- □ 26. Coffee: beans, ground, expresso
- □ 27. Tea bags various flavors
- 28. Jarred spaghetti sauce
- 29. Canned tuna, canned chicken
- □ 30. Chips: potato, corn, tortilla, etc.
- □ 31. Cake mix, brownie mix
- □ 32. Vanilla extract & other extracts
- 33. Nuts: walnuts, pine nuts, pecans, sliced almonds, pistachios, etc.
- 34. Garlic bulbs
- 35. Canned tomatoes: whole, diced, paste, crushed, stewed
- □ 36. Canned cream soups
- □ 37. Canned and/or dried beans
- □ 38. Canned fruits and vegetables
- 39. Dry red wine, cooking sherry, Marsala wine, rum, brandy
- □ 40. Broth or stock in cartons
- 41. Canned milk: evaporated and sweetened condensed
- 42. Crackers: saltines, buttery, rice, wheat, graham, (for snacks and toppings)

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Pantry Essentials</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 Spices to Have on Hand

This checklist of spices will make cooking and baking easier on busy days. And, with this list of spices on hand, you'll be able to flavor and enhance most recipes without a special trip to the store!

- □ 1. Allspice, ground
- □ 2. Allspice, whole
- 🗆 3. Basil
- □ 4. Bay Leaves
- □ 5. Chili Powder
- □ 6. Cinnamon, ground
- □ 7. Cinnamon, sticks
- □ 8. Cloves, ground
- □ 9. Cloves, whole
- 10. Coriander
- □ 11. Cream of Tartar
- □ 12. Cumin, ground
- □ 13. Curry Powder
- □ 14. Dill
- □ 15. Garlic, granulated
- □ 16. Garlic, minced
- □ 17. Garlic Powder
- 18. Garlic Salt
- □ 19. Ginger, ground
- □ 20. Italian Seasoning
- 21. Marjoram

- □ 22. Mustard, ground
- □ 23. Nutmeg, ground
- □ 24. Onion Flakes
- □ 25. Onion Powder
- □ 26. Oregano, leaves
- □ 27. Oregano, ground
- 28. Paprika
- □ 29. Parsley Flakes
- □ 30. Pepper, Black (fine ground)
- □ 31. Pepper, Black (coarse ground)
- □ 32. Pepper, Cayenne (ground)
- □ 33. Pepper, Red (flakes)
- □ 34. Pepper, White (fine ground)
- □ 35. Peppercorns, whole
- □ 36. Poultry Seasoning
- □ 37. Rosemary
- □ 38. Sage, rubbed
- □ 39. Salt
- □ 40. Salt, Kosher (coarse ground)
- □ 41. Thyme
- □ 42. Turmeric

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Spices to Have on Hand</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 More Spices to Have on Hand

Yes, there are more than 42 spices! So, this collection of even more spices includes specialty herbs and spices that are used less frequently. For the cooking enthusiast, having a great spice cabinet is essential to flavor and enhance recipes, thus avoiding an unnecessary shopping trip!

- □ 1. Achiote seeds
- 2. Aniseed
- □ 3. Barbecue Seasoning
- □ 4. Cajon Seasoning
- □ 5. Caraway Seed
- □ 6. Cardamom
- □ 7. Celery Salt
- □ 8. Celery Seed
- □ 9. Chervil
- □ 10. Chicory
- □ 11. Chilies, dried
- □ 12. Chinese Five Spice
- □ 13. Chives, snipped
- 🗌 14. Cilantro
- 15. Cinnamon Sugar
- □ 16. Cumin Seed
- 17. Fennel
- □ 18. Fenugreek
- 19. Garam Masala
- □ 20. Greek Seasoning
- 21. Gumbo File

- □ 22. Herbes de Provence
- □ 23. Lavender
- □ 24. Lemon Peel
- □ 25. Mace
- □ 26. Mint
- □ 27. Mustard Seed
- □ 28. Nutmeg, whole
- □ 29. Onion Salt
- □ 30. Orange Peel
- □ 31. Pepper, Lemon
- □ 32. Peppermint/Spearmint
- □ 33. Pickling Spices
- □ 34. Poppy Seeds
- □ 35. Saffron
- □ 36. Sage, ground
- □ 37. Salt, Sea
- □ 38. Salt, Seasoned
- □ 39. Savory
- 40. Sorrel
- 41. Star Anise
- 42. Tarragon

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Spices to Have on Hand</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 Refrigerator Essentials

Not only does a well-stocked pantry make meal preparation easier on busy days, but so does a well-stocked refrigerator. Keeping these 42 refrigerator essentials handy will reduce trips to your local market.

- □ 1. Milk: whole, 1%, 2%, non-fat, oat
- □ 2. Sour cream
- □ 3. Greek yogurt & regular yogurt
- □ 4. Cottage cheese, ricotta
- □ 5. Whipping/ed cream, half-and-half
- □ 6. Butter, margarine
- 7. Cheese: cheddar, Parmesan, Feta, mozzarella, string, American, etc.
- □ 8. Cream cheese, mascarpone
- □ 9. Eggs
- 🗌 10. Ketchup
- □ 11. Mustard: yellow, Dijon, ground
- □ 12. Mayonnaise
- □ 13. Worcestershire sauce
- □ 14. Major Grey's Mango Chutney
- □ 15. Hot sauce (Tabasco or Cholula)
- □ 16. Salsa: mild, medium, hot
- □ 17. Soy sauce
- □ 18. Maple syrup
- 19. Jams & jellies: strawberry, orange, hot pepper, boysenberry
- \Box 20. Lemon juice, lime juice
- 21. White wine, (when opened) red wine

- □ 22. Pickles: sweet relish & whole, dill
- □ 23. Pickled pepperoncini, jalapenos
- □ 24. Green and black olives
- □ 25. Capers
- □ 26. Flour and corn tortillas
- □ 27. Active dry yeast
- 28. Juice: apple, orange, cranberry, tomato
- 29. Deli meats
- □ 30. Fresh vegetables
- □ 31. Fresh fruit
- 32. Horseradish
- □ 33. Sun-dried tomatoes
- □ 34. Seafood sauce: cocktail, tartar
- □ 35. Bottled marinades
- □ 36. Hummus
- □ 37. Pet food (when opened)
- □ 38. Barbeque sauce
- □ 39. Steak sauce
- 40. Soft drinks, bottled water, other drinks
- □ 41. Bottled salad dressings
- □ 42. A box of opened baking soda

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Refrigerator Essentials</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 Freezer Essentials

Do you have an extra-large refrigerator with a large freezer area OR a separate freezer in your garage? This comprehensive checklist of 42 freezer essentials will complement your refrigerator and pantry essentials ensuring easier meal preparation on busy days. Plus, you'll lessen those last minute trips to the grocery store after a long day at work!

- □ 1. Chicken: whole, parts
- □ 2. Beef: ground, roasts, steaks, ribs
- 3. Pork: sausage, bacon, roasts, ribs, chops, ham, hot dogs
- □ 4. Turkey: ground, whole, parts
- □ 5. Seafood: shellfish, fillets, steaks
- □ 6. Other specialty meats
- 7. Deli meats
- □ 8. Non-dairy whipped topped
- 9. Fruit: strawberries, blueberries, bananas, mixed berries
- □ 10. Frozen juices & mixers
- □ 11. Sandwich bread
- □ 12. Bread loaves, garlic bread
- □ 13. Dinner rolls, biscuits
- □ 14. Bagels, English muffins
- □ 15. Tortillas and wraps
- □ 16. Hamburger and Hot Dog buns
- □ 17. Pie crust, tart shells
- □ 18. Muffins, donuts
- □ 19. Bread dough, pizza dough
- □ 20. Puff pastry, pastry shells
- □ 21. Cinnamon rolls, sweet rolls

- □ 22. Soups, stews and broths
- □ 23. Ice cream, popsicles, bars, bites
- 24. Grated cheese: Parmesan, Mozzarella, cheddar
- □ 25. Frozen kids' dinners
- □ 26. Frozen snacks, appetizers
- □ 27. Cakes, pies, desserts, candy
- □ 28. Cookies and cookie dough
- □ 29. Potatoes: hash browns, fries
- 30. Vegetables: peas, corn, spinach, beans, broccoli, carrots, etc.
- □ 31. Frozen breakfast items
- □ 32. Frozen side dishes
- □ 33. Frozen dinners, pizzas
- □ 34. Frozen sandwiches, burritos
- □ 35. Butter and margarine
- □ 36. Nuts: whole, chopped
- □ 37. Family-sized pasta casseroles
- □ 38. Coffee: ground, beans
- 39. Your pre-made casseroles, dinners
- \Box 40. Ice and ice packs
- □ 41. Leftover bones for soup
- □ 42. Leftovers

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Freezer Essentials</u>

A Comprehensive Checklist for a Well-stocked Kitchen

42 Furniture and Fixtures in Your Kitchen

Your kitchen isn't just about what you can stuff into your cabinets, drawers and pantry, but also includes the furniture, fixtures, decorations, dinnerware and other accoutrements needed to make the most used room in your home an enjoyable retreat.

- 🗌 1. Table
- □ 2. Chairs, chair cushions
- □ 3. Rug(s)
- Draperies, rods, brackets, valances, curtains, shutters
- \Box 5. Blinds or window shades
- G. Lighting overhead, lamps, sconces and light bulbs
- □ 7. Hutches, buffets
- □ 8. Bar stools, counter stools
- □ 9. Rolling cart
- □ 10. Bench or benches
- □ 11. Decorative knick-knacks
- 12. Pictures, prints, photos, posters & artwork including frames
- □ 13. Plants and plant containers
- □ 14. Hanging pot rack
- □ 15. Refrigerator/freezer
- 16. Microwave
- □ 17. Stove and/or stovetop
- □ 18. Oven single or double
- 19. Oven hood
- □ 20. Dinner, salad and dessert plates
- 21. Pasta bowls, cereal bowls, fruit bowls, dessert bowls

- □ 22. Cookbooks, magazines
- □ 23. Bookends, cookbook holder
- □ 24. Bookshelves, ledges, other shelving
- 25. Water glasses, tumblers, juice glasses
- □ 26. Cups and saucers, mugs, travel mugs
- 27. Wine goblets, champagne flutes, cocktail glasses
- □ 28. Dessert, parfait, mini glasses
- □ 29. Flatware set(s), butter knives
- □ 30. Serving spoons, forks, gravy ladle
- □ 31. Ice tea spoons, mini spoons & forks
- □ 32. Candles and candleholders
- 33. Chalkboard, chalk, clipboard, pens, corkboard, pushpins, etc.
- 34. Lazy Susan
- □ 35. Vases, bottles and jars
- $\hfill\square$ 36. Reusable grocery bags and totes
- □ 37. Serving bowls and platters
- □ 38. Baskets and trays
- □ 39. Pitchers, carafes, decanters
- □ 40. Gravy boat, candy/nut dishes
- □ 41. Canisters
- □ 42. Free-standing kitchen island

Need help finding these items for your kitchen? Visit the original post for more details: 42 Furniture and Fixtures in Your Kitchen

A Comprehensive Checklist for a Well-stocked Kitchen

42 Cleaning Supplies and Equipment in Your Home

Since most cleaning supplies are stored in one's kitchen, this list of cleaning supplies and equipment rounds-out the things needed for a well-stocked kitchen. After all, cleaning your kitchen is a daily occurrence, too!

- □ 1. Vacuum and vacuum bags
- □ 2. Hand-held vacuum
- □ 3. Broom, dust pan, floor sweeper
- □ 4. Mop(s)
- 5. Bucket(s) and plastic/canvas tote caddies
- □ 6. Feather and microfiber dusters
- □ 7. Rags, cleaning cloths, dust cloths
- □ 8. Toilet bowl brush and plunger
- □ 9. Bathroom cleaners
- □ 10. Dish soap, dish soap dispenser
- □ 11. Dishwasher soap, Jet Dry
- □ 12. Floor cleaner
- □ 13. Cleanser
- □ 14. Cleaning wipes
- □ 15. Disinfecting cleaner
- □ 16. All-purpose cleaner
- □ 17. Scrub brushes
- □ 18. Bottle brushes
- □ 19. Specialty brushes
- □ 20. Iron
- □ 21. Ironing board

- □ 22. Fabric finisher and/or spray starch
- □ 23. Laundry detergent
- □ 24. Laundry pre-soak, pre-treat
- □ 25. Laundry fabric softener
- □ 26. Dryer sheets/wool dryer balls
- □ 27. Lint brushes
- □ 28. Glass cleaner
- □ 29. Glass squeegee
- □ 30. Wood furniture polish, cleaner, wipes
- □ 31. Stainless steel cleaner and wipes
- □ 32. Silver cleaner, tarnish remover
- □ 33. Pet stain remover, spot removers
- □ 34. Carpet cleaner
- □ 35. Rubber cleaning gloves
- □ 36. Tile, stone, granite cleaner
- □ 37. Room freshener
- □ 38. Floor and carpet sweepers
- □ 39. Conditioning oils
- □ 40. Sponges, scrubbing & steel pads
- □ 41. Oven cleaner
- 42. Specialty cleaners (rust remover, Goo Gone, cooktop cleaners, drain cleaner degreaser, mold cleaner, fireplace cleaner, etc.)

Need help finding these items for your kitchen? Visit the original post for more details: <u>42 Cleaning Supplies and Equipment in Your Home</u>

Thank You!

Thank you for reading **650+** *Kitchen Essentials, A Comprehensive Checklist for a Well-stocked Kitchen*! I hope this checklist makes stocking your kitchen easier or provides you with a tool to help others stock their kitchens! More checklists are available at <u>Toot Sweet 4 Two</u>. Join me as I...

COOK + CREATE + INSPIRE

About Carole & Toot Sweet 4 Two

Launched in late July 2012, Toot Sweet 4 Two is a lifestyle blog with a heavy emphasis on cooking and recipes. Carole is married to Charlie (25+ years) and they have a Snowshoe Siamese cat, a boy named Coco, who makes regular appearances on the blog (<u>Meet Coco here</u>). They live in a semirural environment (8 acres of dirt) in San Diego County, California. Carole writes articles and posts under the following categories:

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