

Hermit Creek Farm's

Essential Kitchen Tools Guide



Level 1 - Basics



Food Processor

Use for making salsa, pesto, pizza dough, and pureeing items like soups and sauces. It's even a great too for shredding carrots or cauliflower "rice." Get a big one.



Cutting Board

An indispensable tool for chopping all those vegetables; Get a big one, but also have a few different sizes. I also recommend the flexible mat boards that can bend.



Slow Cooker

An absolute staple in the kitchen, great for busy days and throwing a home cooked meal together in a hurry. Don't get too fancy with this gadget. Simple is best.



Mason Jars

(Wide Mouth, Variety of sizes)- unlimited possibilities, a great tool for preserving/canning, freezing veggies, storing veggie broth, and making Mason Jar salads.



Ice Cube Trays

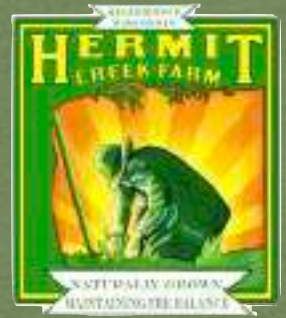
These little guys help you freeze things like DIY veggie broth, pesto cubes, blanched spinach or kale, and more! I like the silicone ones that are a bigger size.



Large Stock Pot

You'll use this for soups, stews, and chilis, as well as to make regular batches of DIY veggie stock, cook ears of corn, or blanch veggies.

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Debbie Meyer Green Bags

These bags are made of a special polymer that absorbs ethylene gas and can keep your perishable produce fresh for an extra 1-2 weeks when used properly. Each bag can be used 20 times.



Ziploc Freezer Bags

These are used almost universally by foodies to help them store, organize, and freeze their veggies. Be sure to load up on gallon and quart sizes.



A Quality Chef's Knife

Food prep is so much faster and safer with a high quality knife. Spend some money here and you'll be glad you did. We like the Wustof or Victorinox brand.



Sheet Pan

Use for roasting veggies, baking pizza, sheet pan meals, and flash freezing veggies. This pan won "best sheet pan" from Cook's Illustrated Magazine.



Cast Iron Skillet

Sturdy, tolerates high heat and is non-stick when cared for properly. Use for skillet meals, frittatas, and on the grill.



Salad Spinner

An essential tool for washing and drying greens effectively and efficiently so they last longer. We like the Oxo brand.

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Level 2 - Frills



Immersion Blender

Easy to use and great for small kitchens, this can puree smaller amounts of foods for sauces, creams and dips. We like the KitchenAid brand.



Steamer Basket

Another tool to have on hand to cook some veggies simply and quickly. I like the one that collapses and fits into all sizes of pots.



Spiralizer

Use this to turn your veggies into "noodles" and roast them on a sheet pan (sweet potatoes, zucchini, carrots, potatoes).



Pizza Stone

Great for preheating at high temps to make crispy homemade pizza. Also a must for making breads. Opt for the rectangular shape.



Knife Sharpener

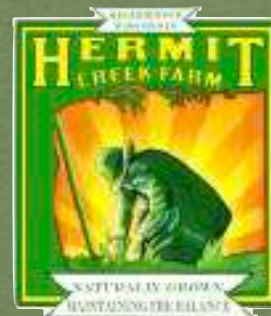
A chef's knife is only good when it's sharp. This inexpensive tool is fast and easy at sharpening your good knives. Five swipes and it's ready!



Water Bath Canner

Explore the wonderful world of canning and preserving with a water bath canner kit.

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Level 3 - Advanced Elite



Instant Pot

This pressure cooker not only cooks food quickly, but has several other purposes: it's also a rice cooker, yogurt maker and more!



Extra Freezer

For those who are disciplined about storing away food for the winter, this is an essential tool for managing your food inventory. Upright or chest freezer.



Dehydrator

Another way to preserve your produce and fresh herbs, especially when you don't have a lot of room in your freezer. Get one that has lots of trays.



High End Blender

Offers some more versatility in the kitchen, a higher end blender/food processor to help with smoothies, sauces, and soups. Ninja and Vitamix are the top brands.



Grill

In the summer, you'll want the convenience of a grill to quickly cook your veggies. Charcoal or gas, it's up to you. Weber is the favorite brand by far.



Juicer

Almost any vegetable or fruit can be juiced, and this is a fast and easy way to get some serious nutrients.