

8 Essential Kitchen Utensils for the “Modern” Chef

While technology has greatly simplified many labor-intensive tasks in the kitchen, I have found that “proper” kitchen utensils are almost indispensable when preparing a meal. These are the “go-to” utensils that I believe every kitchen chef should have nearby when working in a kitchen. In fact, I use one or more of these utensils on a daily basis.

Found below are my favorite Kitchen Utensils for the Modern Chef. Experienced cooks most likely already own these utensils, but they still make great gifts for new chefs planning meals for friends and family. Cooking without the “right” utensils can often turn a joyful experience into chaos.

Most importantly – as both my husband and I discover each year – they make great gifts for Christmas, birthdays, weddings and other important occasions throughout the year.

[Victorinox Fibrox 8-Inch Chef's Knife](#) - \$45

Comment: Every kitchen needs a versatile and hearty chef's knife. I have tried plenty and the [Victorinox 8-Inch Chef's Knife](#) is my favorite multipurpose knife. Also available in other sizes.



[Scanpan Classic 12-1/2-Inch Fry Pan](#) - \$98

Comment: Bigger is better and I certainly prefer the larger 12 ½-Inch skillet. It has a ceramic-titanium non-stick finish and is oven-safe to 500 degrees F. Made in Denmark.



[OXO Medium Silicone Spatula](#) - \$16

Comment: OXO tends to be a very reliable brand for kitchen utensils. While there are plenty of spatulas to choose from, this OXO spatula is heat resistant to 600 degrees F. Dishwasher safe and available in other colors.



[Eddingtons Wood Spoon, 12-Inch](#) - \$11

Comment: Every kitchen needs a wooden spoon and I prefer this 12-inch spoon from Eddingtons that is made from Italian olive wood. This wooden spoon is great for stirring and scraping bits from the pan for deglazing. Multipurpose for non-stick pans.



CUTCO Paring Knife with 2.9" Blade - \$48

Comment: American-made, this paring knife measures almost 5". With a lifetime guarantee, you can't ask for a finer paring knife engineered with a thermo-resin ergonomic handle.



Unicorn Magnum Plus Pepper Mill 9" - \$45

Comment: I don't know about you, but very few kitchens have a functional pepper mill. I love the size and functionality of my Unicorn 9" Magnum Plus Pepper Mill. Sure, others may be more elegant, but this is functional. Available in smaller sizes.



OXO 12-Inch Tongs with Silicone Tips - \$15

Comment: These sturdy stainless steel tongs have silicone heads to avoid scratching the surfaces of stick-proof surfaces. Love the handle and thumb rest and the tongs lock closed for storage. Also available in a smaller size, but I am happy with the 12" tongs.



Microplane Classic Zester/Grater - \$15

Comment: I use my Microplane zester practically every day. The blade measure 8-1/2" long with a firm handle. Better yet, it is dishwasher safe. Great for hard cheeses, citrus fruit and ginger.



For those wishing to take it one step further, we recommend a subscription to [Cook's Illustrated Magazine](#) (6 publications a year). While I subscribe to many other cooking magazines for inspiration, Cook's Illustrated gets into the science of cooking and regularly conducts their own evaluation of kitchen utensils and food products that you regularly use.

For the most part, Cook's Illustrated is a source that can be trusted and you will almost certainly improve your cooking skills. Cook's Illustrated often has promotions and you can often sign up for a **FREE** subscription to determine if the magazine makes sense for you. It is my husband's favorite "food" magazine.