

Blooming Glen Farm

Essential Kitchen Tools Guide



Level 1- Basics



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. You can reuse them 20 times, so a pack of 20 should last you a season.



Ziploc Freezer Bags

Both gallon and quart sizes can be used to store, organize and freeze veggies. You can also use freezer-safe tupperwares or glass ball jars, but produce frozen in these bags can be conveniently stacked, maximizing limited freezer space.



A Quality Chef's Knife

Farmer Tom says this is his number one kitchen essential. Food prep is much faster, and safer, with a high quality knife. We like the Wustof brand for a large chef's knife, and the Victorinox brand for small prep knives.



Sheet Pan

Use a sheet pan for roasting veggies, baking pizza, sheet pan meals, flash freezing veggies, oven roasting tomatoes, making dried fruit leather or even pumpkin cookies!



Cast Iron Skillet

Sturdy, tolerates high heat and is non-stick when cared for properly. Can be used stove-top or in the oven. 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.

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Food Processor

Use for making salsa, pesto, pizza dough, and pureeing items like soups and sauces. It's even a great tool for shredding carrots or cauliflower "rice", a popular food trend. My kitchen (and my budget) is small, so I make do with a 2 cup. If you can swing it, go big.



Cutting Board

An indispensable tool for chopping all those vegetables. Get a big one, but also have a few different sizes. Flexible mat boards that bend are convenient. Color coded ones can be helpful to segregate meat prep from veggies (or in our house chocolate and nut chopping from the onion & garlic board).



Slow Cooker/Crock Pot

This is a staple in our house- an essential for busy days when you want to throw in the ingredients in the morning and come home to a home cooked meal. Look for one that is big enough to suit your family size (do you want to cook a whole chicken or just a few breasts).



Mason Jars

Wide mouth, quarts, pints and half pints. So many possible uses. A great tool for canning, freezing veggies, storing veggie broth, and making Mason Jar salads.



Ice Cube Trays

Ice cube trays help you conveniently freeze and portion things like DIY veggie broth, pesto cubes, blanched greens, baby food purees and more! The silicone ones are a bigger size, but you could use the regular plastic ones.



Large Stock Pot

You'll use this for soups, stews, and chilis, as well as to make regular batches of DIY veggie stock, blanch large batches of veggies, or as an extra canning pot.

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Level 2- Frills



Immersion Blender

If Tom's favorite kitchen tool is the chef knife, mine is the stick blender. Easy to use and great for small kitchens, this can puree small amounts of foods for sauces, creams and dips, or it can tackle a pot of soup, no messy transferring to a blender required.



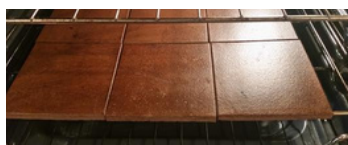
Steamer Basket

Here's another tool to have on hand to cook some veggies simply and quickly. A collapsible metal basket fits into pots of all sizes. We have a bamboo steamer basket that fits perfectly in our skillet, and has multiple layers that you can stack.



Spiralizer

Use this to turn your zucchini into "zoodles" for a quick pasta like dish. Spiralizes a wide range of veggies and fruit, including potato, cucumber, carrot, cabbage, butternut squash, beets & apples. Also available as an attachment for your kitchen-aid stand-up mixer.



Pizza Stone or Tiles

Great for preheating at high temps to make a crispy homemade pizza. Also a must for baking breads. Opt for a rectangular shape. For a cheaper DIY solution and a custom fit, we bought multiple 6"x6" unglazed quarry tiles at Home Depot- you'll need a pizza peel to swoosh the pie on and off.



Knife Sharpener

A chef's knife is only good (and safe) when it's sharp. A high-carbon honing steel (pictured right) is more expensive but will outlast you, and your knives. The AccuSharp tool is a cheaper alternative- it's fast and easy, five swipes and it's ready.



Water Bath Canner

Take your food preservation to the next level with a water bath canner kit. You can find these and other preservation supplies at the Agway in Dublin. Local blog *Food in Jars* is a fantastic resource for all things canning.

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Level 3- Advanced



Instant Pot

This pressure cooker not only cooks food quickly, it 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, extra freezer space is an essential tool for managing your food inventory. Upright or chest freezer.



Dehydrator

Another way to preserve your produce and fresh herbs, especially if you don't have a lot of room in your freezer or want a shelf stable alternative.



High End Blender

Offers some more versatility in the kitchen, a higher end blender/food processor makes quick work of green smoothies, sauces and soups. Vitamix is a top brand and we have had ours for years.



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 a favorite brand. Keep an eye out for our Chef Rich cooking demos- he's a master at the grill.



Juicer

Almost any vegetable or fruit can be juiced, and you'll never let a veggie end up in the compost with one of these around.