

Kitchen Tools for a Crowd

The checklist — what I actually use to feed seven

COOKING AT VOLUME

- ☐ Dutch oven, 7.5 qt (the big one)
- ☐ Dutch oven, 4.5 qt (everyday)
- ☐ Stock pot
- ☐ Slow cooker, 7 qt
- ☐ Electric griddle
- ☐ 14-inch jumbo cooker / deep skillet
- ☐ 13-inch wok
- ☐ Rice cooker
- ☐ 9x13 baking dish with lid
- ☐ Extra-large casserole dish (about 11x15)
- ☐ Roaster oven, 20 qt (holidays)

GETTING IT TO THE TABLE

- ☐ Serving platters, set of 2
- ☐ Serving bowls, set of 2
- ☐ Buffet warmer, 3 containers
- ☐ Drink dispensers, set of 2
- ☐ Glass pitchers, set of 2
- ☐ Nugget ice maker
- ☐ Cup holder / drink caddy
- ☐ Insulated food carrier bag

If you are starting from nothing, start here

1. An instant-read thermometer. Chicken is done at 165F and you cannot tell by looking.
2. A 9x13 with a lid. It cooks, it carries, it stores the leftovers.
3. A big Dutch oven. Pot roast, soup, chili, bread – it does all of it.
4. Disposable foil pans. The ones you send out the door and never ask for back.

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Prep, hauling, and gift ideas

PREP AND HAULING

- ☐ Instant-read meat thermometer
- ☐ Stand mixer
- ☐ Giant stainless mixing bowl, 10.75 qt
- ☐ Everyday mixing bowl set
- ☐ Large glass measuring cup / batter bowl
- ☐ Cutting boards (more than one)
- ☐ Cleaver
- ☐ Sheet pans, multiple sizes
- ☐ Wire rack + half sheet pan
- ☐ Muffin pans (keep two)
- ☐ Cookie scoop
- ☐ Disposable 9x13 foil pans
- ☐ Small disposable containers

IF YOU'RE SHOPPING FOR SOMEONE WHO COOKS FOR A CROWD

- ☐ Four Weeks of Family-Friendly Food (paperback or PDF)
- ☐ My apron, cap, tee, tote or mug
- ☐ Seasoning blends
- ☐ Marble rolling pin
- ☐ Box grater with container
- ☐ Pastry blender
- ☐ Avocado oil
- ☐ A pretty apron



Why each one earns its space

Scan for the full post: what I use every piece for, sizes, and the honest notes on what I would buy again.

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