

Leslie's Oven Lovin' Kitchen Survival Guide

Please note, I am not affiliated with any company, brand, or getting paid for this. Recommendations are mine personally through experience. Some things can be bought cheaply from Canadian Tire or the dollar store, and others will be better if you buy top quality.

The Bare Basics:

Bakeware

- Cookie sheets, at least 3, the heavier the better.
- Wire cooling racks, at least 2. I love these ones as nothing falls through them and they last forever: <https://www.pamperedchef.ca/shop/Bakeware/Pastry+%26+Baking+Tools/Stackable+Cooling+Rack/1587>
- Stone or glass roaster, I have 2 each of the round, small oval, and large oval corning ware. <https://www.corningware.com/product/french-white-25-quart-casserole-dish-0>
- Metal or glass lasagna pan (bigger is better) It's not just for lasagna...
- Metal or glass cake pan 8x8 and 9x11 It's not just for cake...
- Muffin pans (holds 12 muffins) 2
- XL muffin pans (holds 6) 2
- Silicone muffin cups (24-36)
- Silicone loaf pans, 2

Cookware

- Frying pans: 1 large, 1 small. Mine are non-stick
- Wok with lid
- Saucepans (2 large, 1 small) the heavier the better
- Soup pot (5-7 litre and the biggest mofo you are willing to buy)
- InstantPot- bigger is better on this one

Small appliances

- A nonstick griddle if you are serving more than 2 people
- Stand mixer or good hand mixer, I have both of course
- An Immersion Blender <https://www.canadiantire.ca/en/pdp/simplicite-immersion-blender-0435772p.html#srp>
- Honestly I almost never use my food processor or blender, if you don't have them you don't need them.

Other kitchen must-have's

- Parchment paper, no joke, buy this from Costco
- Silicone cookie sheet liners
- A really damn good sharp knife- 8-12" blade and a paring knife
- A few cutting boards, I have 2 bamboo and 4 nylon
- A few mixing bowls of various sizes. Bonus points if they have lids.
- A vegetable peeler that you don't hate. They are all different!
- A rolling pin, I prefer the old wood ones. Try VarageSale, the thrift store, etc.
- Large colander for draining pasta, etc
- Fine wire colander
- Glass measuring cups, I have a 1 cup, three 2 cups, a 6 cup, and 2 12 cups.
- Plastic or metal measuring cups for dry goods
- Measuring spoons
- Wooden spoon, spatula for lifting/flipping (think thin and flexible if possible), spatulas for scraping/mixing (I prefer silicone, somewhat flexible), silicone or plastic large spoons (2), small spatula for lifting/flipping (I prefer this one)
<https://www.pamperedchef.ca/shop/Cooking+Tools/Spatulas%2C+Scrapers+%26+Spreaders/Mini+Serving+Spatula/2622> , mini whipper
<https://www.pamperedchef.ca/shop/Cooking+Tools/Mixing+%26+Measuring/Stainless+Steel+Mini+Whipper/2635> Pastry blender
<https://www.pamperedchef.ca/shop/Bakeware/Pastry+%26+Baking+Tools/Pastry+Blender/1686>

Pantry Basics and Shopping Guide

- Butter (salted)- the real thing unless you are allergic to dairy.
- Eggs, any size, and color, any source
- White flour- I use any unbleached all purpose flour that is available
- White sugar- granulated
- Icing sugar (aka powdered sugar, aka confectioner's sugar) Roger's is the best
- Brown sugar, I prefer golden brown or light brown
- Oats- I like quick oats or instant oats
- Vanilla extract- go real or don't talk to me. Costco is the place to get it.
- White rice, I like jasmine the best
- Pasta- Spaghetti, Fettuccini, Elbow Macaroni, something small that appeals to you like bowties or spirals
- Vegetable oil (corn or canola or a blend)
- Olive Oil- virgin cold pressed
- Sesame oil
- Lard (Tenderflake)
- Sea Salt, black pepper, Steak spice, Cajun spice, Greek Seasoning, oregano, basil, garlic powder, chili powder, cumin, poultry seasoning
- Cinnamon, ginger, cloves, nutmeg, mace

Terminology:

- Mince: cut as small as humanly possible
- Chop: cut small, think the size of a Cheerio
- Dice: cut the size of a dice (duh!)
- Slice: leave in longer pieces but cut to the thickness directed
- Stir: just stir it, don't think too hard.
- Fold: Be gentle and go slow! Scrape from the bottom "folding" the contents over the top. Not a stirring motion. Google for more details if you can't visualize this.
- Mix or Combine: stir it until you can't tell the different ingredients apart
- Mix well: stir it a little more than just "mixed"
- Cream: Usually refers to beating butter until it's creamy, think cream cheese texture.
- Beat: Think "mix well" with speed and power.
- Whip: you'd best have an electric mixer for this, work up to the highest speed.
- Cook: means use the "bake" setting
- Roast: means use the roast setting if you have it or use "bake" if you don't.
- Broil: this is the scary one- the heat comes only from the top, super hot, and things go from awesome to ruined in ten seconds. If you need to broil something DO NOT TAKE YOUR EYES OFF OF IT!