

Cedar Circle Farm

& EDUCATION CENTER



FARM FAVORITE KITCHEN TOOLS



Y-PEELER

This peeler will change the way you think about peeling. Once you get the hang of it, you'll want to use it all the time. It's especially helpful for peeling winter squash, celeriac, and other hard-to-peel veggies, plus you can use it to make super thin slices of carrots, radishes, or cucumber for a salad or small batch of quick pickles.



SHARP CHEF'S KNIFE & PARING KNIFE

Good, sharp knives make all the difference in the kitchen. Although they can be expensive, high quality knives are worth the investment and will greatly improve your cooking experience. Make sure you keep your knives sharp! You're more likely to cut yourself with a dull knife; it requires more force to cut through the food, which can cause you to lose control of it if something happens that you don't expect.



MICROPLANE

While a box grater can sometimes do the trick, a microplane really is the best when it comes to grating garlic, ginger*, and citrus zest. It's easy to use, easy to clean, and nice and sharp!

*We recommend storing your ginger in the freezer. It makes grating much easier!



IMMERSION BLENDER

An immersion blender is easier to use and clean than a regular blender, plus, it takes up less space in the kitchen. It's perfect for pureeing soups right in the pot, for making a smooth fresh tomato sauce, and for pureeing fall veggies like rutabaga, winter squash, and celeriac (just add butter, salt and pepper!).

SKILLET

Whether you choose cast iron or carbon steel, a high quality skillet is a kitchen essential. These two options are great alternatives to "non-stick pans" since they really are non-stick once they're seasoned. Follow the care instructions and oil your pan after cleaning it. A high quality skillet is a great investment that can last a lifetime.

