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COOKWARE @ ALL-CLAD Stainless Steel 12-Inch Fry

**Sixte:** i i j aera of Geveloping recipes and testing pots, pans, knives, tools, and gadgets have taught us not onl S are essential to any well-equipped kitchen, but also the most durable, high-quality brands to ice

Pan (\$134.95) This roomy skillet can cook a family-sized meal. The traditional finish allows food to stick, developing the crusty brown bits of fond that contribute flavor.

@ ALL-CLAD Stainless Steel 4-Quart

Saucepan (with lid) (\$184.95)

© ALL-CLAD Stainless Steel 2-Quart

For sources and a list of 10 additional items Prices were current at press time but are subject to change.

Saucepan (with lid) (\$139.95)

For even cooking, we prefer saucepans made of stainless steel sandwiching an aluminum core ina style of construction known as “tri-ply.” A 4-quart saucepan Is just the right size for making rice or blanching vegetables; a 2-quart saucepan is good for smaller jobs like heating milk or melting butter. For a cheaper alternative, consider nonstick.

Best Buy: CALPHALON Contemporary Nonstick 2’/2-Quart Shallow Saucepan (\$39.95)

SIMPLY CALPHALON Nonstick 12-Inch Omelet Pan (\$50.00)

SIMPLY CALPHALON Nonstick 10-Inch Covered Omelet Pan (\$39.99)

Nonstick is great for delicate, quick-cooking foods like fish or eggs—but don’t spend big bucks, since the coating wears off within a few years. These omelet pans are both skillets in shape, if not in name.

@ LODGE LOGIC 12-Inch Cast-Iron Skillet

for the well-outfitted kitchen, go to [www.cooksillustrated.com/aug0?](http://www.cooksillustrated.com/aug0?).

— Essential Kitchen Equipment

The 39 must-haves in our kitchen that we recommend for yOUTS. BY LISA GLAZER

(\$33.95) Nothing tops cast iron when it comes to creating a flavorful, deeply browned crust on steaks and other foods.

@ LE CREUSET 7’4-Quart Round French Oven (with lid) (\$269.95) This incredibly versatile Dutch oven made of enameled cast iron is ideal for soups, stews, stocks, braises—even frying and baking. > Best Buy: TRAMONTINA 62-Quart Enameled Cast-Iron Dutch Oven (\$44.97)

© CUISINART Chef’s Classic Stainless Steel 12-Quart Stockpot (with lid) (\$69.95) Lighter than a Dutch oven, a |2-quart stockpot is used mainly for boiling water for pasta, corn, and lobster. This brand’s inexpensive price tag is just right for a pot with limited use.

@ CALPHALON Contemporary Stainless Steel Roasting Pan with Rack (\$119.95)

MEASURING TOOLS \_\_\_\_\_1

@ AMCO Stainless Steel Measuring Cups

(\$11.50) These durable stainless steel cups boast rims flush with the long handles, making leveling off dry ingredients easy.

@ CUISIPRO 4-Cup Deluxe Liquid Measuring Cup (\$14.95) A pour spout and handle are musts in liquid measuring cups. Read from above, the plastic Cuisipro measures more accurately—and is more durable—than a glass Pyrex cup.

@ CUISIPRO 5-Piece Stainless Steel Oval Measuring Spoons (\$13.95) We like that these sturdy, elongated spoons are slim enough to dip into narrow spice jars.

@® CDN MOTI Multi-Mount Oven Thermometer (\$7.99) The best insurance against varying oven temperatures. For maximum stability, this model sports a magnet, a hook, and a base stand.

|® OXO Food Scale (\$49.99) For close to 100

percent accuracy when baking, weigh your ingredients on a scale; digital models with large readout displays like this one are the easiest to read.

@® POLDER Dual Timer Stopwatch #893  
(\$15.12) This compact test kitchen favorite is a two-timer, keeping track of two dishes at once.

@ THERMOWORKS Super-Fast Thermapen  
Instant-Read Thermometer (\$89)

Forgo guesswork and pinpoint exactly when food is done. We call the Thermapen the Ferrari of thermometers for its fast, accurate readings and long probe. > Best Buy; MAVERICK Redi-Chek Professional Chef's Digital Thermometer DT-01 (\$12.99)

Don't buy nonstick; the dark finish camouflages the crusty brown bits you need to make gravy for roasted meats. This pan's gently flared shape makes stirring and deglazing easy. . > Best Buy: KITCHENAID Gourmet Distinctions Roasting Pan with Rack (\$49.95)

COOK'S ILLUSTRATED

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