

Sue's Favorite Kitchen Gadgets



I'm all about the kitchen gadgets all of the time!!

I think it all started by going to Pampered Chef parties way back in the day. My sister-in-law gave me the best advice (since I was young and poor) to just order a few of the less-expensive items at each party instead of just one of the pricier options. Hence, my obsession began. :)

So here's my list of favorite kitchen gadgets that I really don't want to live without:

*You can probably find all these fun gadgets on Amazon or on their brand-specific websites if you find that they're cool and you definitely need them in your kitchen! (I've provided links to them all, but feel free to search around for great prices/deals. [Pampered Chef products definitely cost less on their own website, although you have to pay shipping charges.]

[Mini Measure-All](#) measuring cup. This guy is awesome for all your messy measuring needs (peanut butter, honey, mayonnaise, sour cream, etc etc). There's also a [measuring spoon](#) option. I love them both and use them all the time.



[Silicone baking mats](#) I love, love, love these. I use them every time I bake. From cookies to roasting vegetables to freezing cheese to making chocolate peppermint bark, they require NO non-stick cooking spray or oil of any kind. And they wash so easily with soap and water.



[Herb scissors](#) These are a great tool I got as a Christmas gift one year. They're perfect for cutting fresh herbs like cilantro, parsley, rosemary, etc. [Karah would argue that a knife and cutting board work perfectly well, thankyouverymuch. :)]



[Pan scrapers](#) Although they advertise these for use with their baking stones, I use them for stuck-on food on any our bakeware. They're awesome.



[Garlic press](#) Not all garlic presses are created equal!! This one is by far the best one I've found that not only does a great job of mincing garlic (a staple in my house), but is also pretty easy to clean up, which is always a great bonus.



[Counter Scraper](#) So I admit that this nifty tool sat in my drawer unused for the longest time. I've recently pulled it out on several occasions, and let me tell you, it's pretty awesome for easily clearing your countertop from flour or anything else that has felt the need to stick on there for far too long.



[Food Processor](#) This is a great (if somewhat pricey) kitchen tool that I love even more since becoming plant-based. I use it all the time now. It's perfect for making pesto and hummus, grating zucchini, etc etc.



[Immersion Blender](#) These are so great for pureeing soups right in the pan. I also like the container that comes with it; it's perfect for making small amounts of breadcrumbs and such if you don't want to pull out your food processor.



[All-Purpose Spreader](#) We have 5 of these. No joke. And some days, they're all in the dishwasher. We use them ALL THE TIME.



[Vegetable Chopper](#) We have a chopper, slicer, and spiralizer. I love this because it combines the three. It's perfect for making uniform sizes for vegetables when making soups and salsas. And the slicing and spiralizing options are awesome too. (it sure beats having 3 separate gadgets like I do. lol)



[Micro-cooker bowls](#) These bowls are perfect for steaming vegetables. We use them almost every night. The vent holes are great and allow for easy straining. We have have the 1qt and 2 qt sizes.



[Cookie scoop](#) I like to cook, but I **love** to bake; it's the difference between *having* to and *wanting* to. A cookie scoop makes life so much easier when baking those little gems. It's also great for portioning out granola balls and even homemade pesto (same size as in an ice cube tray!).



[Amazon basics scale](#) This scale is great for weighing pastas, meat, cheese, basically anything that you want portion-control over. We put a bowl on it when weighing since it's a flat-surface. (Just zero it out when you place the bowl on it. You'll understand when you do it.)



