

HIDDEN GEMS

In the Kitchen

Every home cook and home kitchen is different and each needs different tools for culinary success. Here are a few hidden gems that can level up your kitchen and help add that flair you may have been missing in your dishes!



KITCHEN SHEARS

Scissors dedicated to the kitchen are a must-have for opening food packaging as well as snipping vegetables and so much more.



HANDHELD CITRUS JUICER

Use a handheld juicer to add a splash of citrus flavor to your next culinary adventure.



IMMERSION BLENDER

Take the bulky commitment of blending away with a handheld blender to blend your shakes, drinks, sauces, salsas and more right in the pot you prepared them in!



FOOD SCRAPER

Effortlessly clean and prep your surfaces with this versatile tool that makes kitchen prep and clean-up a breeze.



STAINLESS MICROPLANE

Bring your dishes to that restaurant-level quality by finely grating gourmet cheese, fresh ginger or citrus zest over top to create a unique flavor pallet.



CUTTING BOARD

More and more home kitchens are using large wooden cutting boards to cut, chop and slice everything on a spacious work surface.



BUTTER DISH

Keep your butter perfectly spreadable and ready to use with an elegant butter dish, a must-have for breakfast enthusiasts.



KITCHEN SCALE

Hone your culinary precision with a kitchen scale to get more accurate measurements of baking ingredients and meat quantities.

