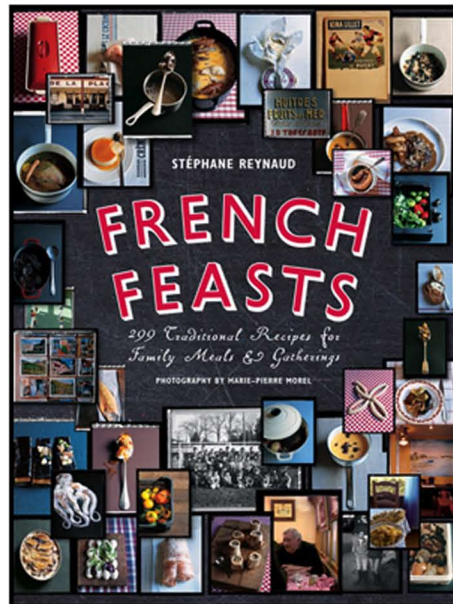


## What America's Top Chefs Want to Give Their Kitchen

Forget run-of-the-mill appliances — we asked the country's culinary geniuses for the tools they can't live without, from classic and brand-new gadgets to the best cookbook you've never heard of  
By Mark Mikin

15 of 15



### The Indispensable Cookbook

"It's packed with 300 great recipes that are easy to follow and has beautiful pictures and fun stories. Country French food is underappreciated these days, but the rustic fare is great for cooking at home." (*French Feasts: 299 Traditional Recipes for Family Meals and Gatherings*, \$26, [amazon.com](http://amazon.com))

—Daniel Holzman and Michael Chernow



### The Dinner Party Kit

"A man needs a big knife and a big cutting board for any type of entertaining." (John Boos 24" x 18" Reversible Cutting Board, \$85.99, [bedbathandbeyond.com](http://bedbathandbeyond.com); Wüsthof 9" Cook's Knife, \$169.99, [amazon.com](http://amazon.com))

—Daniel Holzman and Michael Chernow



### The Home Grinder

"There's nothing better than a freshly ground, grilled hamburger." (Norpro meat grinder, around \$30, [norpro.com](http://norpro.com))

—Daniel Holzman and Michael Chernow, *The Meatball Shop, New York City*



### The Easier Blender

"This blender turns any bowl, cup, or pot into a 250-watt, 12,500-RPM power blender." (Robot Coupe mini mixer, \$250, [atlantafixture.com](http://atlantafixture.com))

—Daniel Holzman and Michael Chernow