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Top Time-Saving Tools for the Kitchen

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Love your kitchen but don't want to spend the majority of your life there? Get your gourmet on—and save time while you're at it—by equipping your kitchen with gadgets, tools and appliances that speed up your culinary craft without sacrificing quality.

Small Prep Tools: Little Helpers

Tools made just for prepping specific food types aren't gimmicks—they're major kitchen time savers. Veggie peelers are the most versatile, multi-use gadgets, with seemingly millions on the market. Top picks include the OXO Good Grips Swivel Peeler and the set of three Kuhn Rikon Swiss Peelers, a budget bonanza. Garlic cloves need a silicone sheet to roll off their skins, and a combo garlic press and slicer speeds you through the rest of the prep process. Rolling herb mincers and mini food choppers complete a large quantity of cutting quick, and a bench scraper gathers your handiwork.

Slicers dedicated to cheese, eggs, tomatoes, apples and even avocados (these also pit) provide both fast *and* pleasingly symmetrical results, while a dual-duty cherry and olive pitter leaves no stone unturned. Graters are a true kitchen basic—stick with Microplane hand and box varieties for famously durable quality. And don't miss any of the citrus with cool little handheld juicers, reamers and zesters that let you scour the sour.



OXO Good Grips swivel peeler



Kuhn Rikon Swiss peelers



Garlic peelers



Combo garlic press and slicer



Herb mincers



Bench scrapers



Egg slicers



Avocado slicers



Apple slicers



Dual cherry & olive pitters



Microplane graters



Citrus juicers

Larger Prep Devices: Cutting Crew

For bigger jobs you need bigger implements, and if they save you minutes (or even *hours*), all the better. Greens get going in a quick-dry salad spinner. (Use these for wicking herbs, too.) Salad shooters get accompaniments ready in no time, as does the more traditional method—a mandolin slicer. Like your spuds soft? A hand-cranked potato peeler does the prep, while a potato ricer makes the task of mashing infinitely easier. If you fancy fried, you'll adore a heavy-duty French fry cutter.

For more delicate fruits and veggies, a multi-purpose slicer saves both time *and* space in the kitchen, while an electric food chopper stands in for a food processor for smaller prep jobs. Meat lovers will get tons of use out of a burger press, and soup masters will love the simple yet ingenious fat separator and strainer cup. Prefer coffee from the bean? You'll appreciate an efficient coffee grinder—we like the Krups Fast Touch 203.



Salad spinners



Salad shooters



Mandolins



Potato ricers



French fry cutters



Apple peelers



Electric food choppers



Burger presses



Fat separators



Top-rated coffee grinders



Instant-read digital thermometers



Batter dispensers

Mixing Appliances: Stir Crazy

Want to guess how long it took our forebears to mix up a batch of batter or deal with dough? Let's just say it was *awhile*. Cut your mixing time to the minimum with smart appliances ranging from heavy-duty to single-serve. On the serious end of the scale are the stand mixers. They take on the big jobs, like kneading dough, but can still create the most delicate whipped cream around. KitchenAid is the undisputed king of this category, with the highest marks going to their Artisan line. Short on counter space? Hand mixers get smaller jobs done with the added benefit of fitting in a drawer.

The KitchenAid KSB560 is a superior blender, while Kalorik offers the BL-16909 at a bargain price. Their smaller cousin, the single-serve blender, makes for super-quick satisfaction, and soup-maker blenders widen your options. Soup can also be pureed right in the pot with a stick or immersion blender, keeping clean-up to a minimum. The wallet-friendly Cuisinart SmartStick CSB-77 gets rave reviews. Of course the most multi-function mixer is the food processor, and it's no surprise that Cuisinart, the company whose name is synonymous with that device, puts out the top-rated Prep 11 Plus.



Top-rated stand mixers



Hand mixers



Single-serve blenders



Soup blenders



Immersion blenders



Top-rated food processors



KitchenAid Artisan Series stand mixers



KitchenAid 'KSB560' blender



Kalorik blenders



Margarita makers



Cuisinart SmartStick immersion blenders



Cuisinart food processors

Cooking Appliances: Rapid Fire

Need cooking speed? Three words: convection toaster oven. These mini marvels have advanced since their humble beginnings, now boasting larger capacity, extremely quick pre-heating, and those with convection fans get the job done faster. Our pick? The Cuisinart TOB-195. If you like the convenience of microwaves for re-heating, thawing or steaming in a jiffy, check out the Sharp R-530 E. More of a grill-marks meat lover? Cut to the steak chase with an electric indoor grill. Egg cookers are fast and easy, too, and let you get your protein soft, medium or hard boiled.

Deep fryers save time due to their sheer capacity and ability to maintain oil at a constantly high temp. Try the highly-rated Presto Digital ProFry. Slow cookers, despite the name, save you time in the "hover over the stove" department. And while they may seem like something from Grandma's kitchen, the pressure cooker has seen a revival lately—their ability to cook super-fast while retaining moisture and flavor is unrivaled. Modern versions are totally safe, like the Good Housekeeping-recommended Tramontina 18/10 Stainless Steel pressure cooker.



Top-rated convection toaster ovens



Top-rated electric indoor grills



Top-rated egg cookers



Top-rated deep fryers



Top-rated slow cookers



Top-rated bread makers



Top-rated rice cookers



Combo coffee maker & grinder machines



Top-rated Panini grills



Cuisinart convection toaster ovens



Tramontina pressure cooker



Presto 'ProFry' digital deep fryer