

5 Time-Saving Kitchen Tools

Written by Written by Wendy Gauthier

Personal chef Wendy Gauthier knows a thing or two about cooking. As the owner of Tucson personal meal service Chef Chic, Gauthier caters everyday meals as well as those for special occasions and events. Here, she steps out of the kitchen to share with us some essentials she can't cook without.



1. Fagor 3-in-1 Electric Multi-Cooker

"It's a pressure cooker, rice cooker and slow cooker. I'm a huge fan of pressure cookers because things cook 70 percent faster than if you have to cook them on the stove or in the oven. It's great because...it's something you can really walk away from."



2. KitchenAid Immersion Blender

"I love [this] because if I have some things for the blender, I can just leave them in the pot or the bowl and either puree it or chop it up."



3. MAC Chef's Knife

"I like the Mac knife because it is an incredibly sharp knife and it stays sharper longer than any other knife I have."



4. Cuisinart Grind & Brew Coffee Maker

"I love coffee. The carafe [in this coffeemaker] keeps it warm for hours so you don't have to be [reheating] your coffee two hours later."

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5. *KitchenAid Scan Mixer*

"I can put things in there to whip up and I don't have to stand there and hold the hand mixer. It's a lot more powerful."

