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The Kitchen Gadgets Chefs Can't Live Without

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"Canning tongs. I do a lot of canning and it's a pain to put the jars in boiling water and take them out when they're hot. A pair of canning tongs is one of the best (and only) specialty cooking tools in my kitchen."

—Daniel Holzman, The Meatball Shop



We all have our favorite handy kitchen tool that we reach for again and again—that paring knife that seems to cut everything, the 10-year-old cast iron skillet that lives on top of your stove, the cherry pitter that everyone makes fun of you for but which you use religiously when the fruit is in season. So what are pros' must-haves? They're less unusual than you might think (well, except for the forceps . . .) and might just inspire you to add to your kitchen gadget collection.

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