



Holiday Cuisine

Nifty tools are the gravy

By Nancy Leson

Seattle Times restaurant critic

There's a profusion of products to assist in preparing the Thanksgiving feast. Some are kitchen staples, others worth a splurge. Here's a guide to help you decide.

When it comes to equipping my kitchen for Thanksgiving, I'm an equal opportunity employer: as likely to employ a classic potato-masher as a gourmet gadget, an eons-old saucepan as a fancy French enameled cast iron.

For far too long I made do on a shoestring budget and have since upgraded my Turkey Day tool kit to include an arsenal of "better" cookware, bakeware and practical products that make preparing the meal as enjoyable as eating it....

Some folks keep tabs on their turkey by going the Butterball-with-pop-up-timer route. But I wouldn't trust my turkey to a pop-up. I use a **Polder 363-9 Digital Instant Read Thermometer** (\$25, www.trashcansandmore.com), which recently replaced my **Comark professional-chef dial-face turkey-poker** (Seattle Restaurant Store, \$12.99). And I was impressed by the array of **CDN Pro-accurate thermometers**, everything from a simple dial-face (\$8.99) to a high-tech electronic remote probe (\$24.95), while perusing the cookware department at Ballinger Village Thriftway.

◀ PREV 1 of 6 NEXT ▶



⊕ enlarge THOMAS JAMES HURST / THE SEATTLE TIMES