



TOOLS *for* HOW WE COOK

CHRISTOPHER KIMBALL FOR KUHN RIKON COLLECTION

For almost four decades, I have reviewed cookware, kitchen tools, and supermarket foods. Today, I am eager to jump into the world of cookware/ kitchen tool design because the world of home cooking is ready for products that deliver exactly what the home cook really needs. These are “Tools for How We Cook,” products designed to help us have more fun in the kitchen, save time, and help all of us produce better, healthier, more vibrant home-cooked foods.



MILK STREET

Christopher Kimball founded Cook's Magazine in 1980 and is currently co-founder of Milk Street, a culinary brand devoted to searching the world for bolder, easier ways to cook at home here in America.



We love this Swiss-made cookware, it's a powerhouse! We chose the Durotherm Hold & Serve Dutch Oven to be a part of our collection because it makes entertaining and everyday life easier. This double-walled cookware lets you prepare foods without any time pressure because with Durotherm you can serve and keep food hot for up to 2 hours. This stress-free way of cooking locks in vitamins, minerals and flavors all while saving energy. Dinner now waits for you.

DUROTHERM® HOLD & SERVE

9"/5.3 qt. 30448 \$299.00



Red Lentil Soup with Coconut Milk and Spinach

START TO FINISH: 35 minutes (10 minutes active) SERVINGS: 6

Our red lentil soup is a simplified spin on a Goan staple. Split red lentils, the foundation of the dish, cook in minutes, making this a quick weeknight meal. The blend of coriander, fennel and turmeric capture the essence of the dish's complex spicing without requiring the cook to pull out half the spice cabinet. A shot of lime juice cuts through the starchiness.

Fresh ginger added welcome brightness and adding a portion of it at the end kept the flavor vibrant; grating the ginger on a wand-style grater was best. If you can't find ground fennel, grind whole seeds in a mortar and pestle or a spice grinder. Both virgin and refined coconut oil worked, but virgin had a slightly stronger flavor. Yellow and brown mustard seeds both were good.

Don't substitute brown or green lentils for the split red lentils. Red lentils break down as they cook, thickening the cooking liquid and providing the ideal texture for this soup. Other lentil varieties remain intact even when fully cooked.

1 medium yellow onion, diced (about 1 cup)
2 tablespoons coconut or peanut oil
4 garlic cloves, smashed
Kosher salt
3 teaspoons finely grated fresh ginger, divided
2 teaspoons mustard seeds
2 teaspoons ground turmeric
1 teaspoon ground coriander
1 teaspoon ground fennel
¾ teaspoon red pepper flakes
3½ cups water
14-ounce can coconut milk
1 cup red lentils, rinsed
6 ounces (about 6 cups) baby spinach, roughly chopped
2 tablespoons lime juice
Unsweetened coconut flakes and chopped tomato, to garnish (optional)

In a Durotherm over medium-high (if using gas, don't let the flames reach the sides of the pot), combine the onion, oil, garlic and 1½ teaspoons salt. Cook, stirring, until the onions have softened and are just beginning to color, 6 to 8 minutes. Stir in 2 teaspoons of the ginger, the mustard seeds, turmeric, coriander, fennel and pepper flakes. Cook, stirring, until fragrant, about 1 minute. Add the water, coconut milk and lentils, then cover and bring to a simmer. Simmer for 7 minutes.

Without removing the lid, transfer the pot from the stove to the heat retaining base. Allow soup to sit, covered, for at least 15 minutes to finish cooking. Covered, soup will stay hot for up to 2 hours.

When ready to serve, stir in the spinach. If the spinach does not wilt, return pot to the stovetop to simmer for 5 minutes. Off the heat, add the remaining 1 teaspoon of ginger and the lime juice and season with salt. Serve garnished with coconut flakes and tomato, if using.



Our classic pressure cooker retains vitamins and minerals, saves energy and reduces cooking time up to 70%. The long handle and helper handle make the cooker easy to maneuver when preparing risottos, soups and one pot dishes.

DUROMATIC® PRESSURE COOKER

8.75"/5.3 qt. 3339 \$199.00



Cuban-Style Pork Tacos with Mojo Sauce

START TO FINISH: 45 minutes SERVINGS: 4

Start timing the pork once it has come up to high pressure. For spicier results, feel free to substitute hot smoked paprika or add an additional chipotle chili. If you prefer, serve over rice with sliced oranges and avocado.

Don't skimp on trimming the fat from the pork or the tacos will be too greasy.

1 tablespoon ground cumin
1 tablespoon sweet smoked paprika
1 teaspoon dried oregano
Kosher salt and ground black pepper
2 pounds boneless pork butt, trimmed and cut into 1½-inch chunks
1 tablespoon grapeseed or other neutral oil
1 large yellow onion, chopped (2 cups)
8 garlic cloves, minced
2 chipotle chilies in adobo, minced, plus 2 tablespoons adobo sauce
1 cup orange juice, plus 1 teaspoon grated orange zest
3 tablespoons lime juice, plus 1 teaspoon grated lime zest
1 cup minced fresh cilantro
8 to 12 warm corn tortillas, to serve

In a medium bowl, combine the cumin, paprika, oregano, 1 teaspoon salt and ½ teaspoon pepper. Add the pork and stir to coat. Set aside.

In a 5½-liter or larger pressure cooker over medium, heat the oil until shimmering. Add the onion and cook, stirring, until softened, about 5 minutes. Stir in the garlic and cook until fragrant, about 30 seconds. Stir in the chipotles and adobo sauce. Stir in the pork. Pour the orange juice over the pork. Lock the lid in place and bring to high pressure (second red ring) over medium-high. Adjust heat to low to stabilize pressure at second red ring. Cook for 25 minutes.

Off heat, allow the pressure to reduce naturally for 20 minutes, then quick release the remaining pressure. Carefully open the lid and tilt it away from you to release the residual steam. Using a slotted spoon, transfer the meat to a large bowl to cool a bit. Use 2 forks to shred the meat into bite-sized pieces.

Meanwhile, return the pressure cooker, uncovered, to medium-high and vigorously simmer the sauce, stirring, until the liquid is reduced to 1 cup, 5 to 7 minutes. Stir in the lime juice. Taste and season with salt and pepper. Pour ¾ cup of the sauce over the pork, and stir in both zests. Taste and season with salt and pepper. Serve with warmed tortillas, passing the remaining sauce separately.



Our Wok Skillet is large enough to prepare a family meal without overcrowding your stovetop. The iron construction allows the wok to quickly come to temperature and distributes the heat evenly. Our glass Wok Lid seals in liquids, prevents splatters and allows you to see your food when cooking. The long handle and helper handle make the wok easy to maneuver when preparing stir-fry, one-pot dishes and pan frying.

COVERED WOK SKILLET

12.6"/5 qt. 37047 \$70.00



Black Bean Noodles with Pork and Mushrooms

START TO FINISH: 30 minutes SERVES: 4

This riff on Chinese zha jiang mian—or noodles with pork and fermented bean sauce—substitutes prepared black bean garlic sauce for the traditional and harder-to-find fermented yellow or brown bean paste. On its own, the sauce tastes intense, but its boldness is balanced by the neutral flavor of the noodles and the freshness of the cucumber. You can find it in the Asian aisle of most larger grocery stores. Make sure to thoroughly drain the noodles before portioning them; excess water clinging to them will dilute the sauce.

Don't salt the water when cooking the noodles; the sauce provides plenty of salt for the dish. And don't forget to reserve 1 cup of the cooking water before draining the noodles.

12 ounces dried wide, thick wheat noodles (such as udon)
2 tablespoons grapeseed or other neutral oil
8 ounces fresh shiitake mushrooms, stemmed and finely chopped
12 ounces ground pork
4 scallions, white and light green parts minced, dark green tops thinly sliced
4 medium garlic cloves, minced
½ teaspoon red pepper flakes
½ cup dry sherry
3 tablespoons black bean garlic sauce
1 tablespoon hoisin sauce
1 tablespoon low-sodium soy sauce
2 tablespoons plus 1 teaspoon unseasoned rice vinegar, divided
½ English cucumber, thinly sliced on the diagonal, then cut into matchsticks

In a large pot, bring 4 quarts of water to a boil. Add the noodles and cook until tender, 5 to 6 minutes. Reserve 1 cup of the cooking water, then drain and rinse under cool water until cold. Drain well, then set aside in the colander.

Heat a wok over medium-high until a drop of water evaporates within 1 to 2 seconds of contact, about 3 minutes. Swirl in the oil, then add the mushrooms and, using a metal spatula, stir-fry until softened and the bits clinging to the bottom of the pan begin to brown, about 3 minutes. Add the pork and stir-fry until crispy and caramelized, about 6 minutes.

Stir in the minced scallions, garlic and pepper flakes, then stir-fry until fragrant, about 1 minute. Add the sherry and cook, stirring occasionally, until evaporated. Stir in the reserved cooking water, black bean, hoisin and soy sauces. Bring to a simmer and cook over medium, stirring occasionally and breaking up any large bits of pork, until the sauce has the consistency of thin gravy, 4 to 6 minutes. Off heat, stir in 2 tablespoons of the vinegar.

While the sauce simmers, season the cucumbers with the remaining 1 teaspoon of vinegar. Divide the noodles among serving bowls, then spoon the sauce over them. Top with sliced scallion greens and cucumber.

Our **Comfort Balloon Whisk** is well designed to mix large recipes quickly and efficiently.

Comfort Balloon Whisk 10.5" 24051 \$22.00



Our **Precision Tongs** are delicate enough to turn asparagus spears and sturdy enough to flip a heavy rack of lamb. The scalloped edges lift and turn fragile foods.

Precision Tongs 12" 24061 \$18.00



The long handle on our stainless steel **Kitchen Essentials Serving Spoon** makes it ideal for stirring, mixing, tasting and serving.

Kitchen Essentials Serving Spoon 14" 24058 \$18.00



Serve pasta sauces, soups and much more with our stainless steel **Everything Ladle**. The angle of the handle is perfect for small to medium pots and the handle stays cool.

Everything Ladle 6oz. 24059 \$18.00



Our **SoftEdge™ Thin Edge Spatula** features a silicone edge that is safe for non-stick cookware and sturdy enough to handle big jobs.

SoftEdge™ Thin Edge Spatula 13" 24054 \$20.00



Our stainless steel **Thin Edge Spatula** is perfect for turning meats, sautéing vegetables, pancakes, fried eggs, home fries and much more.

Thin Edge Spatula 13" 24055 \$18.00



Our **SoftEdge™ Quick Turn Spatula** combines stainless steel with a gentle silicone edge that is safe for non-stick cookware.

SoftEdge™ Quick Turn Spatula 13" 24052 \$20.00



Our stainless steel **Kitchen Essentials Slotted Spoon** makes it ideal for draining liquids when cooking or serving. The slotted area of the spoon scoops even small pieces of food.

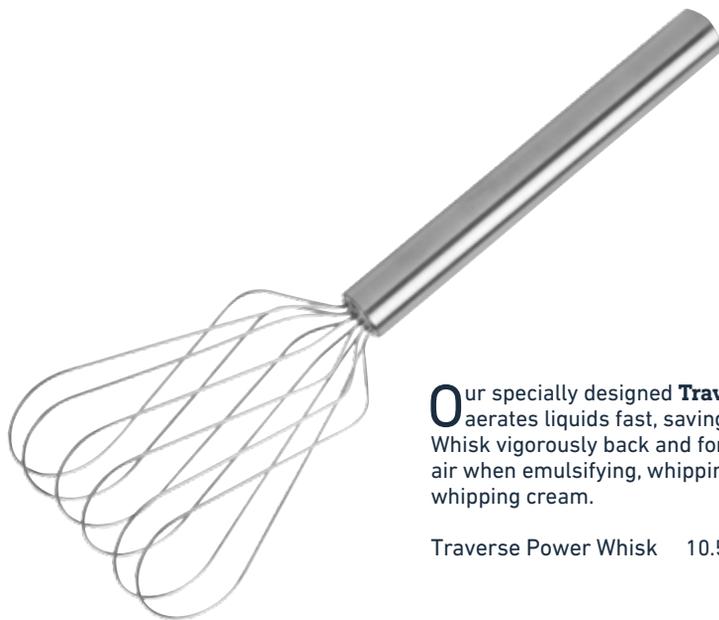
Kitchen Essentials Slotted Spoon 14" 24057 \$18.00



Our flexible stainless steel **Quick Turn Spatula** has a thin-angled edge that slips under delicate foods to turn and serve them.

Quick Turn Spatula 13" 24053 \$18.00





Our specially designed **Traverse Power Whisk** aerates liquids fast, saving you time and energy. Whisk vigorously back and forth to add more air when emulsifying, whipping egg whites, and whipping cream.

Traverse Power Whisk 10.5" 24050 \$24.00

The rounded edge of our **Wok Spatula** is the exact curvature of our Wok Skillet. Easily scoop and stir dumplings, vegetables, shrimp, rice and more with precision.

Wok Spatula 14" 24056 \$18.00



Our hand-woven **Spider Skimmer** allows you to safely remove foods from hot liquids. Great for blanching, deep-frying and more.

Spider Skimmer 5" diameter 24060 \$20.00



Our stainless steel **All-Purpose Kitchen Grater** is built to withstand the rigors of everyday use. Perfect for coarse grating carrots, cheese, apples and zucchini.

All-Purpose Kitchen Grater 12.5" x 4.5" 24062 \$18.00



Our **Pop-Up Steamer Basket/Colander** is fun, flexible and doubles as a traditional colander. Unfolded it can hold large amounts of vegetables and collapses to save you valuable storage space.

Pop-Up Steamer Basket/Colander 9" diameter 24063 \$18.00





Our **Straight Pocket Peeler** peels fruits and vegetable effortlessly. The compact design gives you greater control and agility while peeling.

Pocket Peeler Straight 2.5" 24064 \$10.00



Our **Serrated Pocket Peeler** will easily help you remove smooth and fuzzy skins from tomatoes, peaches and more. The compact design gives you greater control and agility while peeling.

Pocket Peeler Serrated 2.5" 24065 \$10.00



Our **Julienne Pocket Peeler** makes it easy to create uniform thin strips. The compact design gives you greater control and agility while peeling and is easy to store.

Pocket Peeler Julienne 2.5" 24066 \$10.00

