

Mobile Portable Kitchen

By Food Storage Moms

Top Compartment:

Dishwasher soap

Six kitchen razor sharp knives with protective sheaths, 8" chef knife, 8" slicing knife, 7" Santoku knife, 5" Santoku knife, 5" utility knife and a 3" paring knife

Two light sticks

Two bottle openers

Second Compartment:

Flashlight, batteries do not store well here in So. Utah so I opt for solar flashlights

Hand egg beater

Rolling Pin

Danish Whisk

3-piece Silchef silicone spatula set (12-inch, 9-inch, and 7-inch) Heat resistant to 450 degrees

Two stainless steel whisks, one thing I must say, I bought a set of three whisks from Amazon and ended sending them back because they would have bent scrambling eggs. I opted for a 9-inch and 12-inch Norpro stainless steel whisks.

One pancake turner

One slotted spoon

Kitchen shears with sheath cover

25-33 gallon size garbage bags

Tongs

Two aprons with pockets

Third Compartment

Measuring cups

Measuring spoons

Toothpicks

Salt & Pepper, I decided against storing any other spices besides salt and pepper (this is my disaster mobile portable kitchen) need I say more

Two bottle openers

Matches

Coconut oil, I chose coconut oil because it will last longer than olive oil or any other oil for that matter.

Vegetable peeler

Firestarter Aurora Fire Starter

Fourth Compartment

Collapsible colanders

Stainless steel bowls with lids, five, three and 1.5 quarts. I need at least a 5 quart to make two loaves of bread, remember the bowl needs to fit in this Stanley Fatmax container.

Dish rags

Dish towels

Cloth diapers (instead of paper towels), these can be used for so many things.

Red silicone hand gloves-heat resistant to 425 degrees

Silicone hot pads

Heavy duty hot pads

Aluminum foil

Plastic wrap

Parchment paper

Ziploc gallon size baggies

Dough scraper: I use this when I make bread, cinnamon rolls and so much more

Bamboo wooden cutting board with interchangeable plastic inserts