

# What to Look for When Choosing Pots & Pans

Just as any good carpenter requires the exact tools to get the job done, so does a cook require the right tools - in this case pots and pans. We don't realize it, but pots and pans have a lot to do with the type of foods we cook and the quality and ease of creating such meals. If you are seeking to maximize your meals and cooking experience, here are some tips on the precise pots and pans to use.

## Every Family Can Benefit from a High Quality Pot and Pan Set

Today's pots and pans can easily last numerous years even with constant use, so it is definitely worth the extra dough to buy a high quality pot and pan set that won't give you issues for several years, instead of a set that can save a couple of hundred dollars at this moment in time but will lose their value in half the time. While you don't need a signature pot and pan set, do your homework and comparison shop. You will be pleasantly at how affordable a high quality pot and pan set can be.

## Essential Pots and Pans

You don't have to be a master chef to use a wide variety of pots and pans in your home. Whether you are an occasional chef or cook meals each day, a wide variety of pots and pans is a great idea. Every good set should have a minimum of two types of sauce pans, usually 1 quart or 1.5/2 quart with lids, two varieties of skillets and baking casserole dishes. While each pot and pan set can vary, choose the one that most closely fits your cooking style.

## Non-Stick is a Time Saver

Definitely, one of the greatest inventions in cooking has been the non stick pan and while there are a couple varieties of non stick surface types, they all are often great at saving you time and energy cleaning off the mess. One of the ways to maximize your cooking surface, especially if it is a non stick pot or pan is to use plastic or soft edged wooden utensils. Never scratch the non stick surface and never use any kind of metal to scrape at the pot or pan. This will significantly decrease the life and effectiveness of the non stick pot or pan.

## Add Some Style to Your kitchen

One of the best reasons to buy a new set of pots and pans is if you are redesigning your kitchen. There are so many varieties for pots and pans and with so many types of colors, finishes, materials and designs available, you can simply accent your kitchen with a beautiful set of pots and pans.

While usually neglected, pots and pans are one of the most crucial tools in your house. Whether you cook a one day a week or several, the better the tools of the trade, the higher quality and easy your meals will be to create.

Dine Without Whine is a great menu planning service for active families. Go to <http://www.momurl.com/EatAtHome/> to discover even more rewards to menu planning.

