



## Online Class 3/20/21: Winner Winner Chicken Dinner Equipment List

Qty	Equipment
Equipment for All Recipes	
1 each	Cutting board
1 each	Chef's knife
1 set	Measuring cups
1 set	Measuring spoons
Various	Mise en place bowls (small bowls, cups, or mugs)
Lemon Rosemary Spatchcocked Roast Chicken	
1 each	Small bowl
1 each	Microplane zester
1 each	Kitchen shears
1 each	Rimmed baking sheet
1 each	Wire rack (that fits inside the baking sheet)
1 each	Meat thermometer
Buttermilk-Brined Roasted Chicken	
1 each	Gallon sized resealable plastic bag (or two plastic produce bags and a rubber band or piece of twine)
1 each	Butcher's twine
1 each	10-inch cast-iron skillet or shallow roasting pan
1 each	Meat thermometer
Easy Roasted Beets	
1 each	Medium to large bowl
3-4 pieces	Aluminum foil
1 each	Baking sheet
Beet Salad with Creamy Goat Cheese Dressing	
1 each	Wooden spoon
1 each	Microplane zester
1 each	Whisk
1 each	Large bowl
Optional Recipe: Spiced Pecans	
1 each	Medium bowl
1 each	Baking sheet (parchment or foil lined)