

# ***RV Kitchen List of Essential Items***

Whether you are a pack-rat or a minimalist, there are a few items are usually absolutely necessary in your RV Kitchen. I decided to go online and compile a list of things that people have mentioned not being able to do without in their RV kitchens.

You might be setting up your RV kitchen for the first time and use this as a handy checklist or, you might be looking to lighten your load (like me), and use this to compare and re-evaluate whether or not you REALLY need that garlic press/egg slicer/juicer/5-spice set for Indian Cooking/sushi rolling kit/third chopping board etc. Personally – I DO need that spice set and garlic press and multiple chopping boards...hmmmm.egg slicer and juicer, maybe not so much.

To each their own. That's the joy of RV'ing. Enjoy making your RV kitchen work for YOU!

**Spices:** Keep in mind that spices last a maximum of one year so stock only what you think you'll use. Store in a cool, dark, dry location and give them the sniff test prior to using to assure flavor and freshness.

Use a 7-day pill box to take a nice assortment of basics with you in a compact and lightweight container. Here are a few suggestions -

- salt/pepper
- rosemary
- thyme
- oregano
- chili powder
- dill
- paprika
- cinnamon

OR – you could always do as my minimalist friend does and just carry a Costco-sized shaker of Montreal Steak Spice with you and be done with it!

**Canned Goods:** The weight of canned goods, as well as the space they take up, can add up quickly. I try to keep only the bare minimum basics on-hand, knowing that I can nip into a local store at any time to pick up what I might be missing.

I do like to keep at least one can or jar of each of the following in my pantry -

- diced tomatoes
- crushed tomatoes
- baked beans (I love these on toast or with eggs)
- kidney beans

- tuna
- salmon
- clams
- artichoke hearts
- olives

### **Liquids:**

- olive oil
- vinegars (red wine, rice, apple cider, champagne, etc.)
- Honey
- Mustard

**Dry Goods:** Again, smaller and fewer is better, IMO. If I do keep these on hand, I make sure they're in the smallest possible useable quantities. I find buying at the Bulk Food store and then transferring purchases to stacking plastic containers keeps things tidy and, again, compact.

- Pasta
- Cous cous
- Salad dressing mix (dry)
- Nuts (of all varieties)
- Crackers
- Chips
- Snack bars (my personal fave – Lara Bars – amazing!)
- Flour
- Sugar
- Tea bags (several varieties)
- Coarse ground coffee for my French press