

Chef's Kitchen Must Haves

BY VICKI PAYNE

Renovating or upgrading a kitchen is a big project filled with major decisions. I asked four of Charlotte's top chefs what their three uppermost favorite things are about their home kitchens. From sentimental favorites to state of the art appliances, their answers may surprise you.



Chef Ken Aponte

Napa on Providence

1. Gas top stove for event cooking
2. Big center island for prep area
3. All-Clad cookware



Jeremy Bevins

Instructor at the Art Institute

1. Knife Set
2. Grandmother's cast iron skillet
3. Custom-made commercial vent system



Eloy Roy

OGGI Ristorante Italiano

1. Hand press juicer
2. Timeless cast iron pan
3. Industrial gas flame stove



Executive Chef Fred Quinones

The Cellar at Duckworth's

1. Smoker
2. Outdoor Patio Pizza rotating over gas burner
3. And of course my pressure cooker

You can meet these chefs plus more as they serve up their culinary specialties at the **Taste of the Tour Cocktail Party, 5:30-8:30pm on Thursday, October 13, 2016** at the brand new Ferguson's® showroom located at 129 West Summit Ave. in Historic South End. For more information and **tickets to the cocktail party** and the **Heart of the Home Kitchen Tour on Saturday, October 15** please visit KitchenTourCharlotte.com.



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