



# 100 Gifts Under \$100

**Note From Nick:** I updated this gift guide on 12/02/2012. It's possible that prices may change after that date. Also, many products in this guide are linked to my Amazon affiliate code. So, by clicking through and buying things through this guide, you're also helping me out by supporting Macheesmo. So thanks!

Feel free to forward this guide to anybody who you think might like it!

iHome Kitchen Stereo - A compact stereo for your kitchen with an alarm, kitchen timer, and dock for your iPhone or iPod. You'll need a lightening adapter if you're buying for an iPhone5. \$52

Cuisinart Grilling Tools Set - For the serious griller. Ten very sturdy grilling tools in an attractive carrying case. \$72

5-in-1 Panini Press - A heavy duty, professional panini press. Has a nice floating lid which means you can press thick or thin sandwiches without a problem. \$92

Compact Juice Fountain - 700 Watt juicer. Stainless steel body. Who doesn't love fresh squeezed juice? \$99

Premium Home Brew Kit - A good starter set for someone who wants to play around with homebrewing. Brews 2 gallons at a time. \$60



Pasta Maker - Sturdy steel pasta roller with 9 adjustable thickness settings. Hand cranked. \$70

4 Quart Slow Cooker - A smaller crockpot that's great for dips or party appetizers. \$80

Enameled Dutch Oven - Maybe the most used pot in my kitchen. You can bake bread in it or cook any number of dishes. It can move from stovetop to oven which is really nice. \$74

Swissmar Mandoline - The real deal mandoline in a nice new red design. Makes a perfect gift for someone who wants to take their cooking up a notch. Just remind them to please use the safety guard! \$50

Enamel Au Gratin Pan - A super-elegant enamel pan that makes food beautiful. Will last approximately forever! \$100

Mastering The Art of French Cooking (I and II) - Nice hardback set of the two classic cookbooks. I hear if you cook your way through the book then they'll make a movie about it! \$54

A lot of Good Chocolate - A huge variety pack of really good chocolate. This is the good stuff that any chocolate lover would hug you over. \$60

Rice Cooker - I actually don't have a rice cooker, but this one has great reviews and would be a great gift. \$72

Wustof Utility Knife - A really nice paring knife that will last for a long time. \$60

Bamboo Butcher Block - Whoa momma this is a fantastic butcher's block. \$80

Oster Beehive Blender - My go-to blender. No fancy speeds. Clean and simple. \$67



Wustof Bread Knife - If your gift receiver makes homemade bread, a good bread knife is indispensable. \$80

Cuisinart Immersion Blender - There's a more expensive KitchenAid model of blender, but I've used this model for a while now without problems. It's perfect for soups. **\$29**

Wine Decanter - Form and function! Let's the wine breath and also works great for dinner parties. **\$50**

Digital Kitchen Scale - The best thing you can do as an aspiring baker is to make the switch to weighed ingredients instead of measuring by volume. **\$25**

Indoor Herb Kit - 12 different herb seeds plus little growing cubes to help get them started. A great gift for a green thumb. **\$35**

Bodum Coffee Press - A really sleek and sturdy French press. Once you start making french press coffee, it's hard to go back to drip. **\$40**

Gourmet Salt Set - Eleven different gourmet finishing salts with storage jars. These are all great for finishing dishes. **\$50**

Japanese Cast Iron Tea Pot - A really beautiful old fashioned tea kettle. The cast iron keeps the water nice and hot. Perfect for the tea enthusiast. **\$36**

Firesense Foldable Grill - A foldable grill. Yea. You read that right. You can fold it up and take it with you. Awesome for picnics or tailgating! **\$30**



Flippable Waffle Maker - Really nice Belgium waffle maker for the breakfast lovers in your gift circle! \$39

5-inch Boning Knife - If you really get into cooking meats, at some point, you'll need to de-bone something and this knife makes the job a lot easier. \$23

7 Piece Canning Set - Canning is having a bit of a revival these days and this simple kit will give anyone the tools needed to get started. \$46



10 Piece Cocktail Set - Making cocktails at home is fun, but it can be even more fun if you have all the right gadgets! \$45

Traveler Spice Kit - For the beginner cook or maybe would be nice for someone just starting to get a kitchen setup. Includes basic spices that transport and store easily. \$27

The Ghost Chile - The hottest chile in the world! It's almost a gag gift, but you can definitely cook with them if you're careful and know what you're doing! \$25

Truffle Oil Set - This stuff is great for adding some nice truffle flavor to a dish without actually shelling out hundreds of dollars for the real deal. I love this on popcorn. \$28

Assorted Gourmet Tea Set - Nine gourmet tea blends that would work well for the tea lover. \$40

The Science of Good Cooking - A sturdy and large cookbook from Cook's Illustrated. One of my favorite of the year. \$40

The River Cottage Meat Book - For the real meat lover. There's no boneless skinless breasts in this book. It's about cooking real meat and learning about it. \$26

Cook's Illustrated - It only comes out once every two months, but it's always a fascinating read and the recipes are always 100% surefire. \$27

Torch with Ramekins - Making creme brulee at home is all the rage these days. Get someone the tools needed to make it. \$28

Popcorn Gift Set - A bit better in my mind than the huge tub of popcorn. These are really high quality kernels with various flavorings and seasonings. \$35

Lots of Edges Brownie Pan - For those people with a love for the edges on brownies, this makes a brownie that's basically all edges. \$35

Magnetic Knife Holder - Sleek and classy way to display knives. \$31

Pizza Stone - Homemade pizza is where it's at. You need a stone if you want good crust. I like the square stones best. \$49

Fancy Pie Dish - A simple, but beautiful pie dish. \$40

Whiskey Decanter - I love having a few of these filled with dark beverages. Classy. \$25

Meat Pounder - Heavy and sturdy meat pounder. It's nice and heavy so you don't need to use a lot of force. \$25

Sangria Set - Full sangria set with pitcher and 6 glasses. \$25



Meat Tenderizer - If your lucky gift giver cooks a lot of meat, this guy might come in handy.  
\$35

The Honey Pot - I can't say I've ever actually used a honey pot, but might be a cool gift for someone with everything.  
\$25

Gravy Boat - Fiestaware is my favorite line of plates these days. This is a nice sauce boat in that line. \$34

Gourmet 3-Piece Paring Knife Set - Three unique knives. Can never have too many knives! \$40

Cheese Set - A great set for serving cheese with all the necessary knives and a cutting board. \$40



Traffic Light Kitchen Timer - Everyone needs a good kitchen timer. This one is really cute and has green/yellow/red lights to indicate time. \$12



Locking Tongs - Use it to grab hot things or turn steaks. You can lock it closed which makes it easier to store. \$11

Microplane Zester - Grate ginger, garlic, any kind of fruit zest with this handy little guy. I use it for Parmesan cheese also. It's, well, grate. \$17

Titan Peeler Set - I think this might be an infomercial product, but it seriously the best peeler I've ever used. Really sharp and sturdy. Fantastic value. \$13

Slotted Spatula/Turner - Great for flipping things and removing things from a fryer. Also good for scrambled eggs. Really sturdy carbon steel model. \$22

Large Wooden Spoon - You'll need one of these if you cook a lot on non-stick pans. Also, awesome for mixing doughs by hand. \$6

Mini Mandoline - A tinier, stocking stuffer sized mandoline. Size doesn't matter in this case though. This guy is just as effective as the larger model. \$23



Silpat Baking Mat - A great tool if you bake a lot of cookies. No need to grease or butter. Safe up to 480 degrees and fridge/freezer safe. I have two that I use all the time. \$23

Grease Separator - If your gift receiver makes a lot of stocks then this would be a great tool to have. \$20

Round Cookie Cutters - 11 round stainless steel cookie cutters that fit together in a nifty little kit. Screw cookies. I use mine for donuts. \$17

The Salsabol - A fun little ceramic bowl that has lipped edges making it perfect for scooping dip onto a chip. \$16

Preseasoned Fajita Set - For the Tex-Mex lover in your family, this is a fun way to serve fajitas. \$18

Floating Beer Pong Set - Ok. Maybe not for your loving grandmother, but your 23 year old nephew will love it. \$18

Insulated Wine Tote - A fun way to bring a bottle of wine to a dinner party or picnic. Stick a decent bottle of vino in it and it's a really nice stocking stuffer. \$11

Stainless Steel Skewers - Really nice skewers with wooden handles. \$17

Bamboo Steamer - Definitely not a common piece of equipment in American kitchens, but it should be. Perfect for steaming fish or veggies. \$25

Saffron - 1 Gram of real deal Spanish saffron. Enough to make a few dishes. For the gourmet cook! \$18

How To Cook Everything - Pretty much my go-to cookbook for a wide range of things. It should probably be in everybody's kitchen. \$22



How To Cook Everything (Veg) - Same idea as the original except specific to those veggie lovers out there. \$21

Bon Appetit - Who doesn't love to browse through the pages of BA? Anybody would love a year subscription as a gift I think. \$20

Funny Apron - A simple and clean apron with a funny message. \$10

My Bread - No knead bread. Probably the best thing I've discovered in the kitchen ever. The original method and recipe is in this book along with a bunch of variations. \$17

Bouchon Bakery - For the cook that wants to take their baking to the next level. \$25

Ratio - A kind of mind-blowing book that breaks down recipes to their most simple ratios. Once you know the ratio, you can remember the dishes forever. Great read. \$11

Dough Scraper - Pretty much the easiest way to clean dough off the counter. Also, if your pie crust is a bit sticky, you'll want this guy. \$6

Jumbo Garlic Press - A really nice garlic press that leaves no garlic behind! \$14

Tart Pan - This is one of those things that most cooks won't use much but when you need one, you need one. The removeable bottom is key. \$10

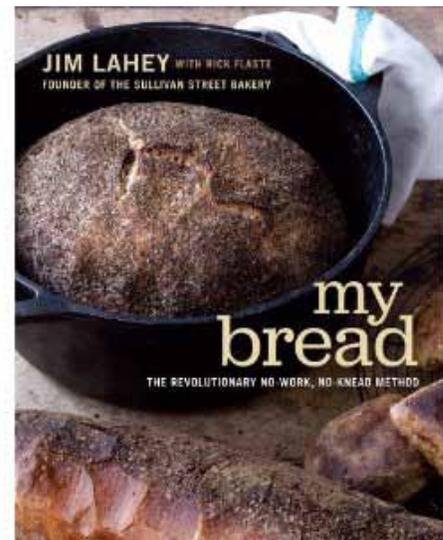
Springform Pan - Another piece of kitchen equipment that most people might not buy for themselves. Great for someone who loves baking though. \$15

Mortar and Pestle - A great kitchen tool. I use mine for grinding whole spices. \$18

Pizza Peel - Well, if you're making pizza, you'll need a way to get it in and out of the oven. \$17

Wooden Reamer - A great little tool for when you need to juice a lemon or lime. \$9

Probe Thermometer - The best way to roast. The stainless steel probe can stay in the oven and an alarm will let you know when your food has reached the right temperature. This is like the one Alton Brown uses. \$19



Garlic Roaster - Roasted garlic is one of my favorite things in the universe. This makes the roasting a bit easier. \$10

Spider Skimmer - If you gift receiver is a frequent fryer then this guy will come in handy. \$7

Balloon Whisk - It's true that most people have a whisk, but most people could use two. I like a big one like this for making gravy and stuff. \$10



Sandstone Coasters - These are beautiful coasters. I kind of want them. \$18

Carbon Steel Wok - Word on the street is that these carbon steel woks are the way to go when stir-frying. \$22

Herb Infuser - Mix some oil with spices or fresh herbs and make your own flavored oils. \$14

Glass Cluet - These are really simple, but I think they look great and I, in fact, got mine as a gift. \$14

Collapsable Measuring Cups - Fun little measuring cups that fold down for easy storage. \$13

Small Paring Knife - This is a fun nonstick paring knife that would be a great stocking stuffer. \$9

Bag Drier - This is a gift for a very specific person. A person who washes bags for re-use. \$19

Bundtform Pan - Everybody needs a good bundt pan right? \$16

Silicon Brush - A perfect brush for marinating or coating pastries with egg. \$11



Grill Press - A heavy press for grilling. Also awesome to make sandwiches! \$12

Mini-strainer - A cute little strainer that would fit nicely in a stocking. Great for juicing lemons and stuff so the seeds stay out of the juice. \$9

French Rolling Pin - Tapered on the ends. Great for rolling out doughs and pastries. \$11

Snot-a-Mug Egg Separator - Hilarious and useful! \$19

Butter Warmer - A nice little dish to heat butter in and keep it warm in. Has a handy pourer spout! \$13

Egg Timer - A very awesome idea for hard boiled eggs. The timer sits in the water with the eggs and changes color based on temperature. Perfect eggs everytime! \$11