Basic Elements of Setting Up An Outdoor Kitchen

Having an outdoor kitchen provides you a great way to spend more time with your family while also enjoying everything your garden has to offer. It helps to first understand the basic elements of what an outdoor kitchen includes, to how you cook items, to where things are stored.

**Cooking and Grilling Surfaces**

The first you need for an outdoor kitchen is somewhere to cook your food. While you may have some type of burners for traditional stovetop cooking, most outdoor kitchens have a built-in or portable barbecue grill. This allows you to cook a lot of different foods, from vegetable kabobs to chicken, steak, and fish. If you are going to use the outdoor kitchen for parties, you can get an oversized grill so you are able to get a lot of cooking done at one time. Some other cooking appliances to consider for the outdoor kitchen including having a smoker, deep fryer, and pizza oven.

**Countertops and Prep Stations**

You also need an area to prepare your meals, such as chopping vegetables and marinating meat. This is where the countertops come into play. If you are going with a pre-fabricated outdoor kitchen, it should already include some countertop space. However, if you are getting it custom-made, you will need to choose the countertops on your own. Since it is outdoors, go with materials that are weather-friendly, such as those made from steel or concrete. It is also a good idea to have a sink connected to the outdoor kitchen so you aren’t constantly running in the house.

**Storage**

An outdoor kitchen also contains storage for food ingredients and leftovers, cookware, kitchen accessories, and dishes to eat with. Many outdoor kitchens have either a mini-fridge or full-size refrigerator. This keeps outdoor eating separate from indoor eating. You should also have cabinets for storing your different utensils, cutting tools, and serveware. Also have a place for storing cutting boards, skewer sticks, pots and pans, cups and plates, napkins, and other accessories you will need.

**Accessories and Dining Area**

Lastly, don’t forget about other accessories, dining furniture, and decorative elements for the outdoor kitchen. Get a good dining table and chairs or benches for your family to enjoy their meal outdoors. Set up the dining area like you would inside, with proper lighting, decorative features, lighting, and area rugs. Also include some accessories for the kitchen, such as measuring cups and spoons, serving dishes, storage containers, tongs, and various utensils. You might also want baskets to grill vegetables and different bottles of marinade and sauces for your meats.