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chef toolboxes tell all

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## Chef Profile: Chef Eric Gruber of Shore Lodge in McCall, Idaho

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**Editor's Note:** We're currently assembling an advisory board of expert chefs and others to be launched in the near future — tentatively called The Cutting Board — and Chef Gruber made the cut. Here's more about the tools he loves.

**The Chef:** Eric Gruber is executive chef at [Shore Lodge and Whitetail Club](#) in McCall, Idaho.

**The Toolbox:** "A standard knife roll, which is falling apart at the seams," Chef reports.

**The Tools:** Poking through said knife roll are the following: Lots of knives, a thermometer, gnocchi paddle, scissors, saffron, pens.

**The Love Tool:** His 8-inch Shun Bob Kramer Santoku knife. "A former boss gave it to me as a going-away present when I moved to McCall, and it's the most amazing knife I have ever used," he says. "It holds an edge like no other knife. I might as well attach it to my hand I use it so often. It cost as much as my first car, a 1981 Honda Accord."

**The Strangest Thing In The Box:** "Saffron," says Gruber. "It's expensive, so I make my cooks ask me for it when they need it."

**A Tool That Inspired a Dish:** "A gnocchi paddle gives gnocchi the perfect grooves for holding sauce," he says.



A supposedly unused glue gun ripe for chocolate

**Your You're Kidding, Right? Tool:** A hot glue gun, which he uses to melt and write with chocolate. A word to the wise: "Don't use an old glue gun that has already been used with glue," he says. "Trust me on that one."

**What a Psychologist Would Say About You Based on Your Toolbox:** "You have issues, don't you?"

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### Who's Behind Behind The Knife?

Lisa Rogak is a New York Times bestselling author and independent journalist who writes about food, travel, and wine. [Read more →](#)



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