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r/Cooking



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r/Cooking • 3 yr. ago

[deleted]



Is it worth it to buy the mannskitchen pepper cannon?

I love black pepper, I spend up to a minute grinding pepper on my food, I like it fine which takes longer to grind. So far I've just been using the pepper grinder that the pepper came in from the supermarket and refilling it. I was looking at the Peugeot Paris mill, the Cole and Mason pepper mill, and the pepper cannon. The latter seems better but it's 4 times the price of the other 2. People of [r/cooking](#), is it worth it? thanks in advance

Edit: update

I went with the Cole and Mason Derwent. It is night and day compared to the built-in pepper grinder from the supermarket, it outputs so much more pepper and gets finer or coarser. It is sometimes a bit stiff if you twist it continuously but fine if you twist it back and forth. Based on reviews the pepper cannon seems to be night and day compared to the Cole and Mason so I can't even imagine how much pepper that would make per grind but the Cole and Mason is certainly enough for me.



Archived post. New comments cannot be posted and votes cannot be cast.



3



15



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TasteWhatPorkCanDo • Promoted



Not to be dramatic, but 4th of July pork kinda does it all. Breakfast? Easy. Dinner? Handled. Flavor? Never mind. Let's talk pork recipes worth flexing.

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getjustin • 3y ago

Getting ANY purpose built pepper mill is going to be a VAST improvement over one built into a jar of peppercorns. I'm not sure if I'd spend \$200 on a mill before trying something cheaper first. I love Kuhn Rikon grinders because they work amazingly, can be easily adjusted and they face up, so no little spots of pepper on my counter.

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r/

[Log In](#)**Buck_Thorn** • 3y ago

I spend up to a minute grinding pepper on my food

Seriously?! Do you hate the taste of your food, or what? I don't even spend that much time grinding pepper for steak au poivre.

⊖ ↑ 4 ↓ ...

**[deleted] OP** • 3y ago

that's for like a big plate of pasta and sauce or something, also I live alone and cook only for myself so I tend to add all the pepper at the table.

↑ 1 ↓ ...

⊕ 2 more replies

**ddbaxte** • 3y ago

I use a \$12 electric coffee grinder, works great.

↑ 3 ↓ ...

**Death_Trolley** • 3y ago

There are a lot of better ways to spend that money

↑ 3 ↓ ...

**AKCabinDude** • 3y ago

If you are asking the question, the answer is likely "yes". You can afford it, and if you go with something "lessor", you will always question. I finally got one and I love it. I had a Peugeot (didn't get course enough), an Atlas (relatively slow if fresh grinding for a recipe, and now the Pepper Cannon. Makes me grin every time I use it, so definitely worth it for me. Some people buy Daewoo, some buy a Toyota, and some a BMW.

↑ 3 ↓ ...

**Luckier_peach** • 3y ago

Get a unicorn, much cheaper and outstanding output per turn.

⊖

**[deleted] OP** • 3y ago

how fine is it?

[Skip to main content](#)[Log In](#)**SysAdminDennyBob** • 3y ago

I have the Pepper Cannon and I think it's worth it if you do any kind of volume of pepper. I do a lot of big hunks of meat on my smoker and those rubs can need anywhere from a quarter cup to a half cup of pepper. Pepper cannon can knock that out. I also have a couple of fav dishes that use coarse cracked pepper and this device excels at nice even big chunks. I previously tried using my mortar and pestle for that and it just went everywhere. I ended up buying two more for people at Christmas. I am a sucker for a quality built device that I use every day. I looked for an electric burr grinder before I bought the PC and really could not find one that I thought was right.

**Buck_Thorn** • 3y ago

You could also just do what Alton Brown did: <https://youtu.be/kqadY4DUZVQ>.

**r/** r/Cooking • 1 yr. ago

Mannkitchen Salt & Pepper Cannon

4 comments

**r/BuyItForLife** • 4 mo. ago

Is Männkitchen BIFL?

12 upvotes · 37 comments

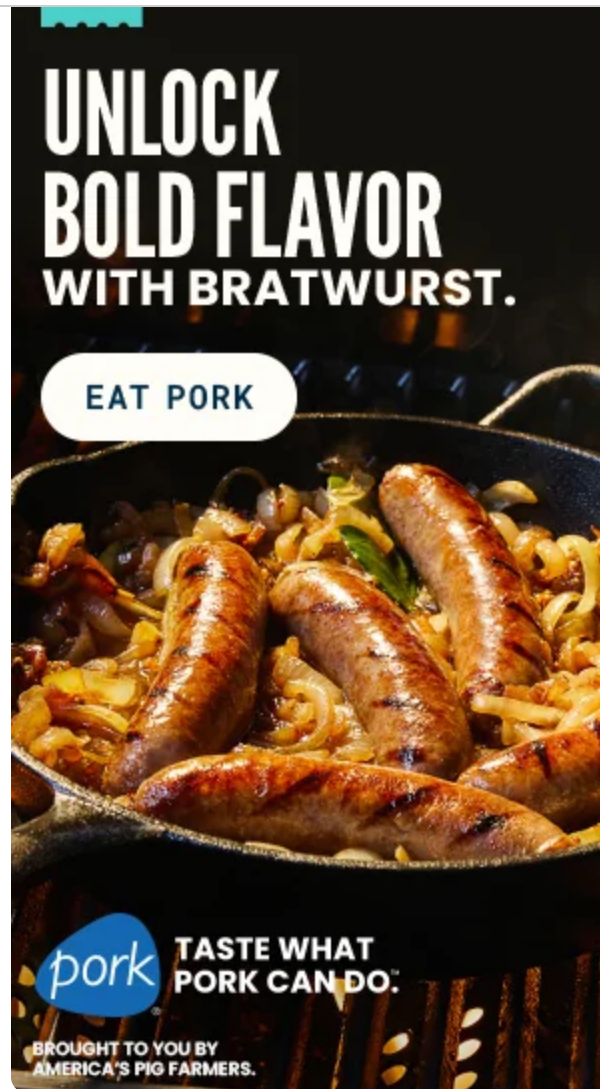
**r/** r/Cooking • 2 yr. ago

Is there a decent quality peppercorn grinder available?

33 upvotes · 83 comments

PROMOTED



[Skip to main content](#)[Log In](#)[r/BuyItForLife](#) • 7 mo. ago**Is it true coffee mills are BIFL for pepper?**

4 upvotes · 22 comments

[r/OaklandFood](#) • 10 mo. ago**Who's got the best chicken in town? (not fried)**

25 upvotes · 55 comments

[r/Cooking](#) • 1 yr. ago**Favorite pepper mill?**

32 upvotes · 90 comments

[r/Games](#) • 1 yr. ago**Pepper Grinder - Review Thread**

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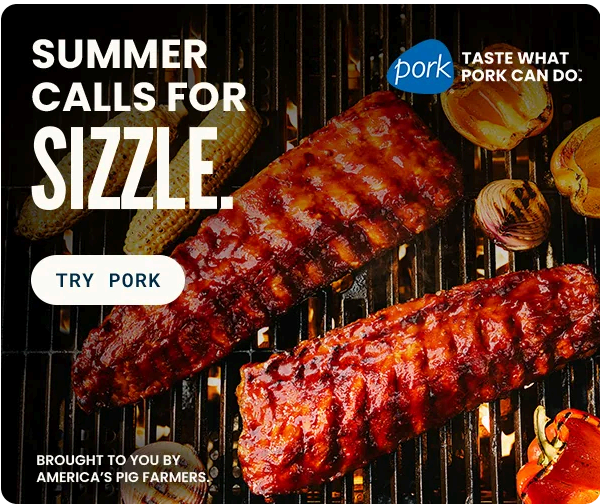


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Do I just have a crappy pepper mill, or do I just like pepper way too much?

5 upvotes · 14 comments

PROMOTED



r/PepperLovers • 1 yr. ago

Fried Chicken Pepper

196 upvotes · 50 comments



r/keto • 6 mo. ago

Anyone have good recipes for a chicken marinade?

3 upvotes · 26 comments



r/CastIronCooking • 6 mo. ago

Spicy Chicken Sandwich

98 upvotes · 7 comments



r/PHFoodPorn • 9 mo. ago

Fried Chicken game strong 🙄

205 upvotes · 11 comments



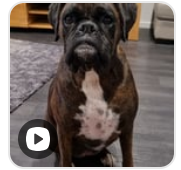
r/CheesecakeFactory • 2 mo. ago

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r/Boxer • 3 mo. ago

Doing it all for the chicken, yeah the chicken.

321 upvotes · 8 comments



r/drunkencooking • 5 mo. ago

Chipotle Chicken & Impossible Beef Poppers

199 upvotes · 12 comments



r/restaurantowners • 21 days ago

Sport Peppers

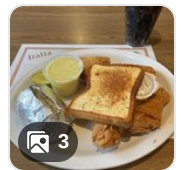
7 upvotes · 20 comments



r/denverfood • 2 mo. ago

Just some good fried chicken

150 upvotes · 38 comments



r/BuyItForLife • 6 days ago

Salt & Pepper Mills Without Plastic Burrs?

91 upvotes · 135 comments



r/CannedSardines • 3 yr. ago

Is the price really worth it?

15 upvotes · 13 comments



r/espresso • 3 yr. ago

What is the best grinder?

7 upvotes · 40 comments



r/Anticonsumption • 3 days ago

Realized that I'll need to toss out this pepper grinder...

984 upvotes · 191 comments



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24 comments



r/BuyItForLife • 2 yr. ago

Salt grinder that doesn't corrode or jam

36 upvotes · 74 comments



r/Cooking • 3 yr. ago

My Creuset peppet-grinder doesn't grind any pepper

14 comments



r/espresso • 3 yr. ago

Newbie ,Lavazza ground coffee?

2 upvotes · 4 comments

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