



## Kitchen Knives Buying Guide Quick Reference Handout

When you set up your kitchen, you go through the list of things you need to have to make it functional—dishes, pots and pans, and cutlery top the list, but what about knives? Kitchen knives are an important tool in your kitchen, and there are many different types of kitchen knives you can choose to help you slice, dice, and serve.

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## What are the best kitchen knives?

When you use a knife designed for whatever you're cutting, food prep becomes quick and easy. If you're looking for a knife or two to add to your kitchen, you can begin your search by asking yourself these questions.

### 1. How good are your knife skills?

If you're just setting up your kitchen and you've never really handled knives, you may want to look for a set of knives that aren't as sharp. You can find nylon knives or serrated knives that aren't as sharp as some expert knives, and you can use these while perfecting your chopping and dicing skills.

### 2. Do you want a knife set Vs. individual knives?

When choosing knives, you can opt for knife sets or individual knives. Individual knives are great for beginners who want to perfect their knife skills and are also good for expert level cooks who want the perfect chef's knife or a unique paring knife. Knife sets are a great choice for anyone who knows they will make use of the different knives included in the set.

### 3. Do you want forged vs stamped knives?

When shopping for knives you'll see the terms 'forged' and 'stamped.' Forged knives are made from a bar of steel that is heated and pounded into the shape of a knife. A stamped knife is cut out or stamped from one single sheet of steel. An easy way to tell the difference between a forged knife and a stamped knife is to hold one in each hand. The forged knife should feel heavier than the stamped knife.

### 4. Are you looking for the best knife material?

If you ask a chef what the best knife material is, he or she will most likely say high-carbon stainless steel. This material is tough enough to stand up to heavy use, easy to sharpen and maintain, and has a nice sharp edge that stays sharp over time.

## Kitchen knife sets



You don't need to choose individual knives when you have a kitchen knife set on your counter. You can find kitchen knife sets from brands like Cuisinart and Zwilling, and they are available in varying sizes including 2-4 knives, 5-7 knives, and up to 21 knives.

You can choose a knife set with every type of knife you'll need including chef's knives, utility knives, and bread knives. The knives are stored in a butcher block that keeps them ready to pick up when you need to slice or chop.

## Types of kitchen knives

If you'd like to choose your kitchen knives individually, you'll find a wide selection of different types of knives at Best Buy. You can choose from different brands or blade types including stainless steel, high carbon stainless steel, carbon forged, and others.

### 1. Chef's knife for chopping, slicing, and dicing

If you're chopping celery, carrots, or dicing onions up into tiny pieces, you may like a one-size-fits-all chef's knife. A chef's knife will be one of the most versatile knives you own and it typically has an 8" long blade that's 1.5" wide. They have either a French or German blade. With a French blade, you'll get a continuous curve all along the entire edge of the knife. With a German blade, you get a straighter cutting edge that curves at the tip.

### 2. Utility knives

When you want to slice meat, fruit, or vegetables, a utility knife will be your best friend. It comes with a straight-edged or serrated blade that usually measures between 4" and 7" long. A utility knife is specifically for slicing meat into smaller pieces, slicing sandwiches, or slicing fruit.

### 3. Bread knives

A bread knife has either a straight or curved blade, and it has ridges or a serrated edge designed to slice straight through the crusty edge and melt right through the interior without tearing it. A bread knife can be used on loaves of bread, baked goods like banana bread, or to slice up bagels.

### 4. Carving knives

A carving knife has a distinctive style with a long, thin blade, and it lets you carve up meat like a pro. A carving knife is designed to slice up dense meat like roast turkey and chicken, and it can slice thin, even strips of roast beef or ham.

### 5. Paring knife for peeling vegetables

For peeling the skin off of fruit or vegetables, nothing is faster than a paring knife. Paring knives are small, with blades that are typically 3" to 5" long, they have an arch so they are great for peeling round fruits and vegetables, and you can use the sharp tip to core apples, green peppers, or tomatoes.

### 6. Steak knives to put on the table with your meal



Most knives are for preparing your food, but steak knives are designed to put beside your place settings when you serve a meal like steak, chicken, or pork. They come in packs so you can pick up a set and serve more than one person at a time, and the blade is generally 4" to 6" long.

## 7. Kitchen shears

Kitchen shears cut quickly through different types of meats, vegetables, or herbs. Some types of kitchen shears have a notched blade that makes cutting through poultry bones easily.

## Care and maintenance of knives

Keeping your knives in tip top shape is easy when you know how to take care of them. Here are a few kitchen tools you can use to keep your knives in perfect condition.

### 1. Honing Steel

Sharpening steel, also known as a honing steel, is a rod that sharpens your knives when you drag the blade over it. If you sharpen your knives regularly with your honing steel they'll always be sharp and ready to cut.

### 2. Knife sharpeners

When you want to keep your knives and kitchen shears sharp, a kitchen sharpener is a must. You can choose from a few different types of kitchen sharpeners including sharpening stones, scissor sharpeners, and electric sharpeners.

- A sharpening stone is a stone made from materials like aluminum oxide, has a fine grit surface, and as you drag your blade back and forth across the stone it will eliminate burrs on your knife's edges.
- A scissor sharpener is a great tool to sharpen your kitchen shears. You can drag the blade of your kitchen scissors across the sharpener and it will revive a dull blade and remove any edges that dull your shears.
- An electric knife sharpener is a sharpener powered by electricity. You can plug it in and pull your knife through the gap of the sharpener and without any effort on your part, the knife sharpener will revive a dull blade.

### 3. Kitchen blocks and knife storage

There are quite a few different storage options you can choose for your knives.

- Kitchen blocks are made from wood or plastic and have slots for your kitchen knives
- Magnetic strip knife holders can be mounted on your wall so you can keep your knives within reach
- In-drawer knife holders keeps your knives organized while letting you stash them away in your kitchen drawers



#### **4. Cutting boards**

Cutting boards are a must have when you regularly use knives. They save your kitchen countertops from scratches and give you a clean, smooth surface to cut fruit, vegetables, and meat. You can find cutting boards made from glass or wood like bamboo as well as plastic cutting boards and cutting mats.

### **Which kitchen knives will you choose?**

Having a good kitchen knife or set of knives can make a world of difference when you're prepping a meal. Improving your slicing, dicing, and chopping skills is effortless when you have a sharp, high quality knife, and as you improve your skills you can upgrade to different knives for more complicated kitchen tasks.