KNOWING HOW TO WIELD A KITCHEN KNIFE WILL MAKE YOU A BETTER COOK

By JESSICA AVERETT

KNIVES

Rather than using your trusty bread knife to cut a steak, why not try a Japanese-style sashimi knife? These knives are designed specifically for cutting delicate foods like fish and are built for precision.

The right knife can completely change how a dish comes out. If your steak is overcooked, it could be because you’re using the wrong knife. A steak knife, for example, is designed to cut through meat, while a chef’s knife is better for chopping.

AT A GLANCE

Though you might think a knife is just a sharp object to cut food, there’s actually a lot more to it than that. The different types of knives are designed for specific tasks, and each has its own unique features.

CUT THE RUSH: A line of knives from Cutlery Co. is perfect for the kitchen. The knives are made in Japan and are known for their sharpness and durability.

SANTA CRUZ CUISINE: Santa Cruz Culinary Arts Institute’s chef center with some of the favorite knives.

The Cutting Edge

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