

Essential Knives

Every knife has a specific use. A knife should fit comfortably in your hand and should be used for its intended task.

Chef Knife

A multi-purpose knife used for:

- Chopping (i.e. meat, squash, potatoes)
- Slicing (i.e. cabbage, carrots, celery)
- Mincing (i.e. celery & onion)



Paring Knife

For small tasks such as:

- Mincing (i.e. garlic & jalapeños)
- Coring (i.e. strawberries & peppers)
- Peeling (i.e. apples & citrus)
- Dicing (i.e. carrots, potatoes, onions)
- Chiffonade (i.e. basil & mint)



Tip

This is a great knife to start kids in the kitchen with!



Boning or Filet Knife

Used for separating raw meat or fish meat from the bone.

- Fillet Knife: thin and flexible blade for filleting (i.e. fish)
- Boning Knife: thin and rigid blade for de-boning (i.e. chicken, elk, beef, pork)



Serrated Knife

To cut soft foods without ripping or squashing:

- Use longer serrated knives for slicing breads, cakes or pastries.
- Use shorter serrated knives for slippery food like tomatoes, limes or lemons.

