



BEST REVIEWS
KNIFE
GUIDE

Types of Knives



PEELING KNIFE

This is a multi-purpose knife that's perfect for peeling small fruits and other detail work like deveining shrimp, deseeding jalapeños, or creating fun, intricate garnishes.



PARING KNIFE

A good paring knife has nearly endless uses in the kitchen. Use this all-star for jobs that require precision, like coring tomatoes, cutting citrus segments, or thinly slicing garlic.



STEAK KNIFE

These individual knives should be integrated into your table place settings when you serve meats like steak or chicken.



SERRATED UTILITY KNIFE

Shorter and sharper than a bread knife, use this tool to cut cleanly through delicate fruits and vegetables without tearing them. Also perfect for cutting everything to make a sandwich!



UTILITY KNIFE

This classic knife is a handy tool to tackle cutting jobs that seem too small for a larger chef's knife. It's perfect for cutting through a thick sandwich or making quick work of carrots.



SANTOKU KNIFE

The scallops in this Japanese knife, called granton edges, add air between the knife and the food being cut, making it easier for the food to fall off the blade. A great tool for thin slices of wetter veggies and fruits.



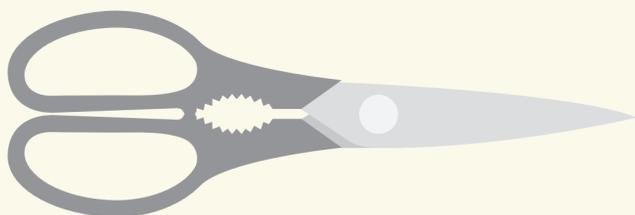
BREAD KNIFE

Obviously this knife can make quick work of slicing bread, but it can be a handy tool for slicing and chopping other things like tender cakes, melons, chocolate blocks, and tomatoes.



CHEF'S KNIFE

This is the all-star of the knife block. Use this versatile tool for almost anything that needs cutting, from thick cuts of meat to dicing up vegetables.



KITCHEN SHEARS

A good pair of kitchen shears is an essential tool in any kitchen. Use them for snipping herbs into smaller pieces, opening packaging easily, or breaking down a chicken.



HONING STEEL

While you should sharpen your knives every few months, use this honing steel after every 3-4 uses to smooth micro-knicks in the blades and keep everything super sharp.