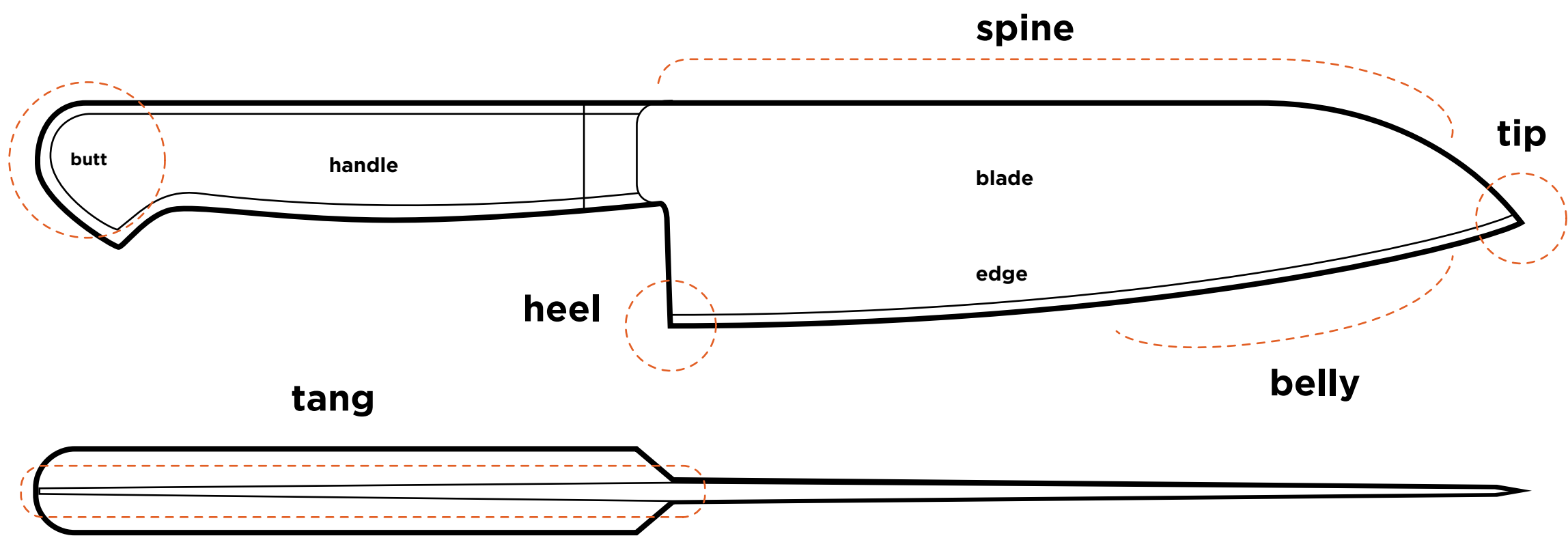
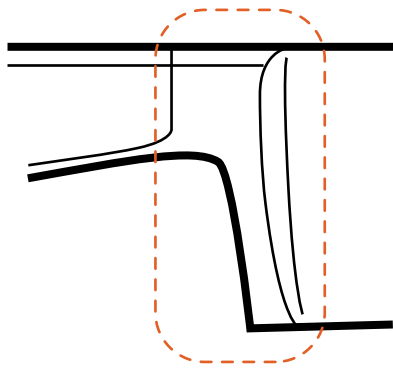


KNOW YOUR KNIFE

There’s more to your favorite knife than just the pointy bit, the cutty side, and the holdy-on end. We use the terms below throughout our Knife Sharpening class, and knowing them will make you sharper (see what we did there?) when you’re hanging with the food-nerd crowd.



“Full tang” refers to a knife whose blade runs all the way back and is embedded in the handle. The tang is the part inside the handle.



bolster
Common to German knives, this thick piece of metal adds heft and also comes in handy when you need to conceal a cyanide tablet. We don’t have bolstered knives at ChefSteps because Grant doesn’t like them.

filet knife
A thin, flex-y knife designed to gut and debone fish—it’s colloquially referred to as a “flexible boner.” You’re way too mature to giggle at that.

hankotsu
Only the front 3/4 of the cutting edge is sharpened on these cool little Japanese boning knives.

petty
Small, sharp, and always welcome on a camping trip—just like the Heartbreakers frontman.

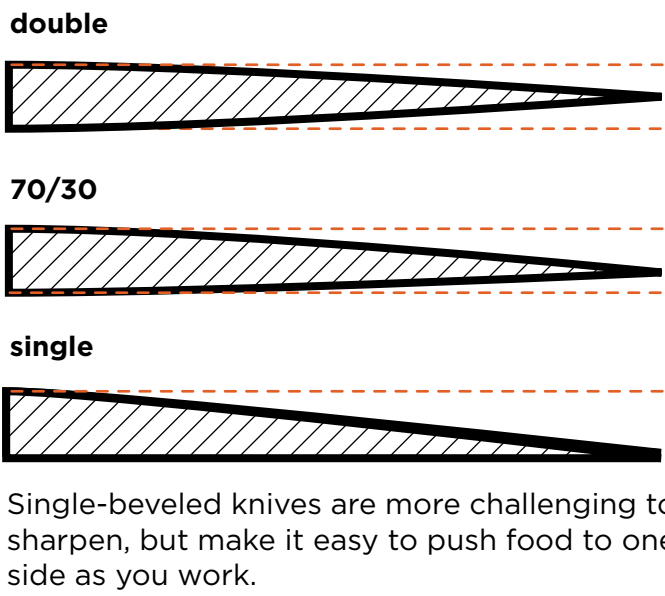
santoku
The traditional Japanese chef’s knife, these versatile choppers are essential to professional kitchens.

gyuto
Modeled after the French pattern chef’s knife, these long, slim blades kick ass at cutting meats cleanly.

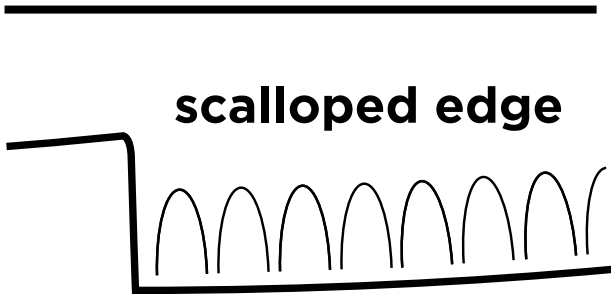
sujihihi
With a thin, long blade, these sharp carving knives excel at portioning meats and fish.

wakizashi
Preferred knife of samurai and fans of samurai fantasy fiction. Wait... No, this one is a sword.

bevels
A bevel refers to the angle and shape of the blade edge. Most knives are double-beveled, with the same angle on both sides of the blade, though some knives have a 70/30 edge (one side has a broader angle than the other), or a single-bevel (one side is angled, and the other is not).



Single-beveled knives are more challenging to sharpen, but make it easy to push food to one side as you work.



scalloped edge
The indents allow air to sneak between your knife and food as you cut, helping to push the food apart.