

# CHOOSING THE RIGHT KNIFE



## BONING

- Features a straight, narrow blade with a heavy spine
- Blade size: 8" to 12"
- Used to cut, section, and trim larger pieces of meat



## BREAD

- Features a long, serrated edge blade
- Blade size: 7" to 10"
- Used to slice breads and other items with thick, hard crusts



## CARVING

- Features a long, thin edge with either a serrated or granton blade
- Blade size: 8" to 14"
- Used to carve meats, such as roast and turkey



## CHEF

- Features a wide blade that tapers at the tip
- Blade size: 6" to 14"
- Used to chop, dice, mince, and slice a wide variety of foods



## CLEAVER

- Features a long, wide straight edge blade
- Blade size: 5" to 8"
- Used to chop thick cuts of meat or break down poultry



## PARING

- Features a short, straight edge or curved blade
- Blade size: 2" to 4"
- Used to peel, core, slice, or mince smaller foods, such as fruits and vegetables



## UTILITY

- Features a straight or serrated edge blade
- Blade size: 4" to 7"
- Used to chop, dice, slice, and mince a variety of foods



## SHEARS

- Features two short blades, mirroring scissors
- Blade size: Varies
- Used to snip herbs; cut fresh cuts of meat, poultry, or fish; and chop fruits and vegetables

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