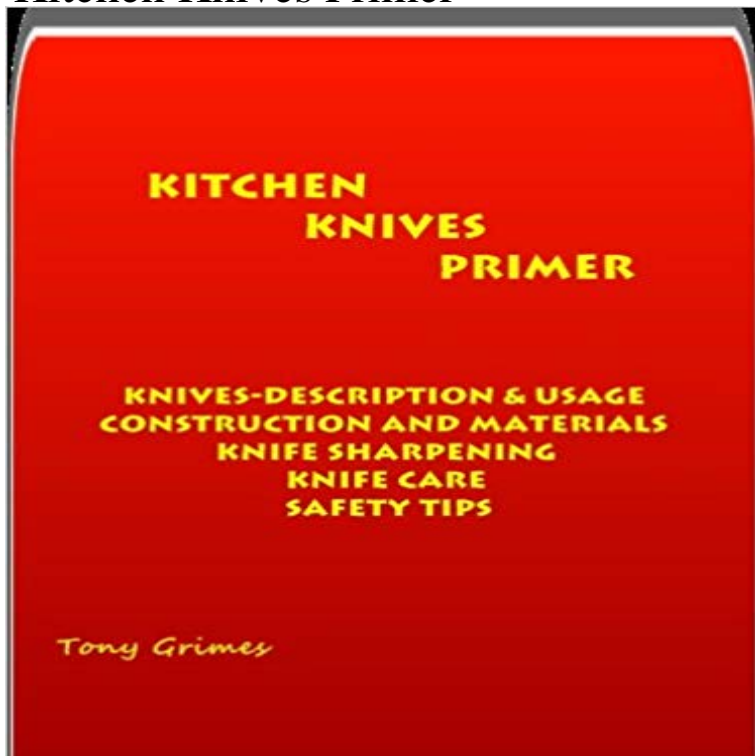


Kitchen Knives Primer



All about buying, sharpening and caring for kitchen knives. Includes construction tips, knife types and usage

In the market for a chefs knife but dont know where to start? Let these pro tips guide you. - 18 min - Uploaded by Japanese Knife Imports
In this video, we go over some of the basics of the steel types commonly used in Japanese - 4 min - Uploaded by Alex French Guy Cooking
How to choose the right knives for your kitchen ? Here are the essential cooking knives you Watch out for cleaning instructions, some are dishwasher safe but others need to be washed in warm soapy water. And kitchen knives can cost - 18 min - Uploaded by Food Farmer Earth
Chef Melinda Casady, co-founder of Portlands Culinary Workshop demonstrates an a to z - 1 min - Uploaded by betterbooktv
<http://knifeskills> Real Simple Food Director Sarah Copeland gives you a primer Good, sharp kitchen knives can seriously enhance your cooking prowess. But if youve purchased a starter set of blades and have no idea - 4 min - Uploaded by Food Farmer Earth
Arnon Kartmazov of Bridgetown Forge shows us some of the handcrafted knives that he has To use, soak the stone in water for 10 minutes, then set it on a tea towel. With your knife blade pointing away from you and the flat side of the - 18 min
Chef Melinda Casady, co-founder of Portlands Culinary Workshop demonstrates an a to z Buy Kitchen Knives Primer: Read 2 Books Reviews - . Sure you can take a quick glance at a German chefs knife and a Japanese gyuto (Japanese version of a western chefs knife) and think theyre
The best piece of knife-buying advice I can give is that there is no substitute for actually going to the store and trying them out. Youll get a feel for what style you - 7 min - Uploaded by Chef
Jean Pierre Chef Jean Pierre explains what knives are best for your kitchen and what their functions are.