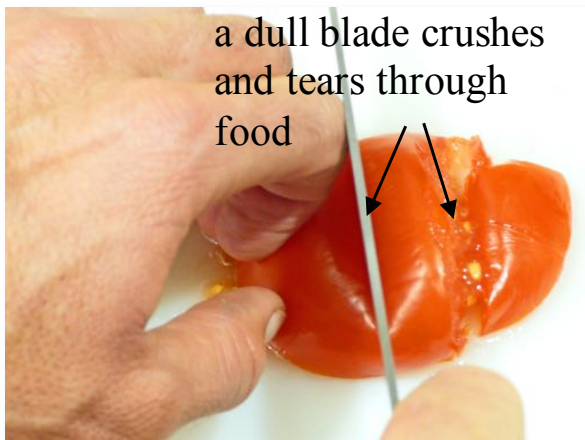


How To Sharpen a Kitchen Knife with an Electric Knife Sharpener



HOW TO KNOW WHEN TO SHARPEN A KITCHEN KNIFE: For safety's sake, sharpen any kitchen knife as soon as you notice it start to lose its edge. You'll see for yourself that a knife has lost its sharp edge when the knife blade starts to crush or tear (left photo, top of next page) instead of slice neatly (right photo, top of next page) through food. Sharpening a knife that's still relatively sharp takes a lot less effort and time than sharpening a knife with an edge that has gotten as dull as a butter knife.



Dull Knife



Sharp Knife

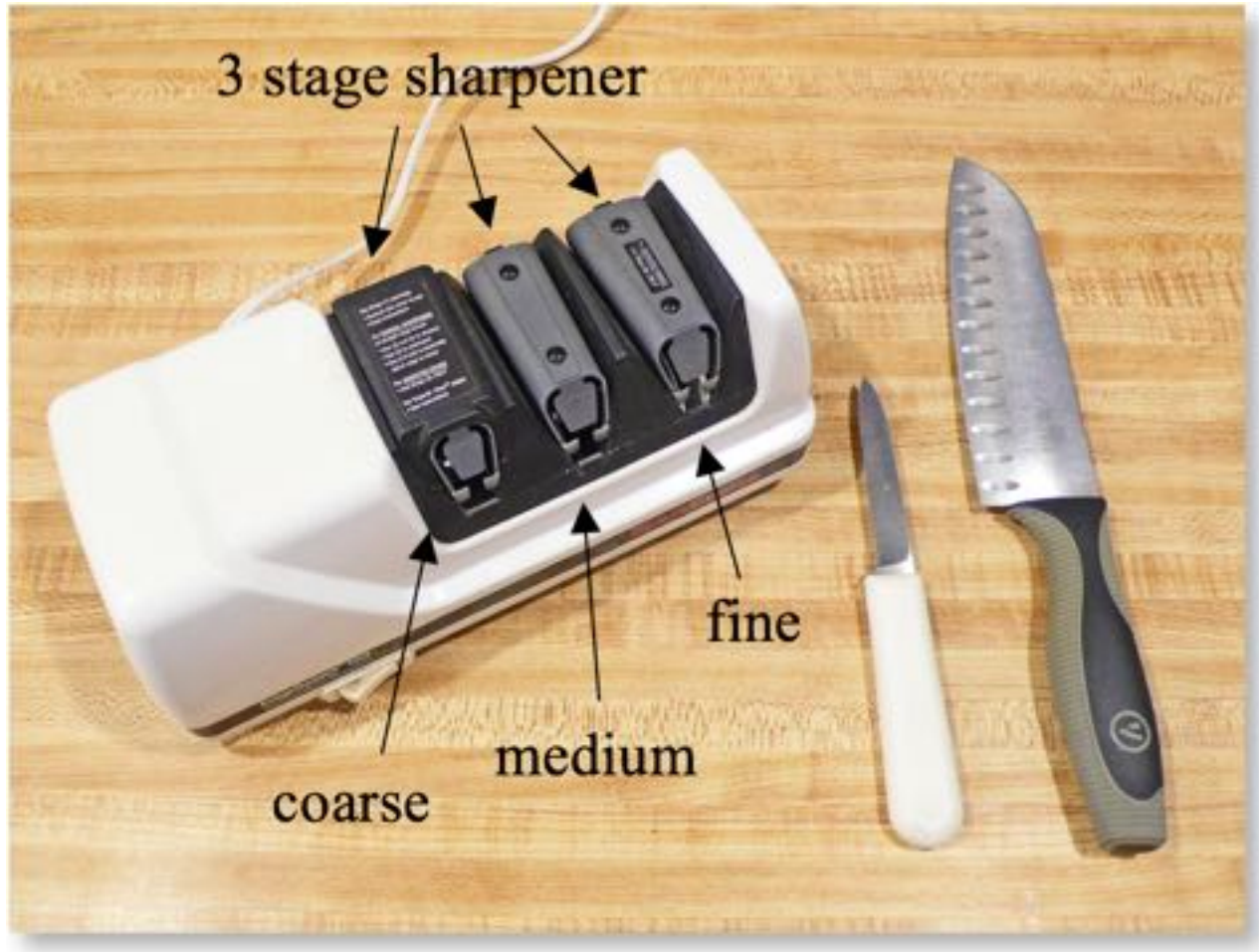
NOTE ABOUT ELECTRIC KNIFE

SHARPENERS - Electric knife sharpeners come in many varieties. Any will sharpen your knife, though those with multiple stage slots are more efficient (and, as expected, more expensive) at taking a knife from a coarse to a finely sharpened edge. Before using an electric knife sharpener, make sure you are familiar with the **sharpener manufacturer's owner's manual** and then use the picture directions below only as a guide.

Needed

Knife (these directions will show how to sharpen both a short and long bladed knife)

Electric Knife Sharpener (the sharpener shown below has 3 edge grinding stages: from left to right - coarse, medium and fine)



NOTES BEFORE SHARPENING:

(1) Some electric sharpeners, like the one shown in these directions, have a **COARSE GRINDING SLOT** that should only be used on extremely dull knives. To sharpen moderately dull knives (i.e. the blade just starts to crush and tear what you're cutting) use only the medium and fine grinding slots, if that's an option on your sharpener.

(2) Some electric sharpeners also have left and right side slots, again like the sharpener shown in these directions, to sharpen the corresponding blade sides one edge at a time. If your sharpener is configured like this, alternate left and right slot with each blade stroke as shown below.

1. Turn on the **electric knife sharpener**.



2. Hold the **knife** comfortably in your hand as if you were going to cut with it as shown below whether you're using a long bladed (left photo) or short bladed knife (right photo) below. Then...



...hold the **electric sharpener** steady with your free hand making sure your fingers will *not* be in the path of the knife sharpening strokes.



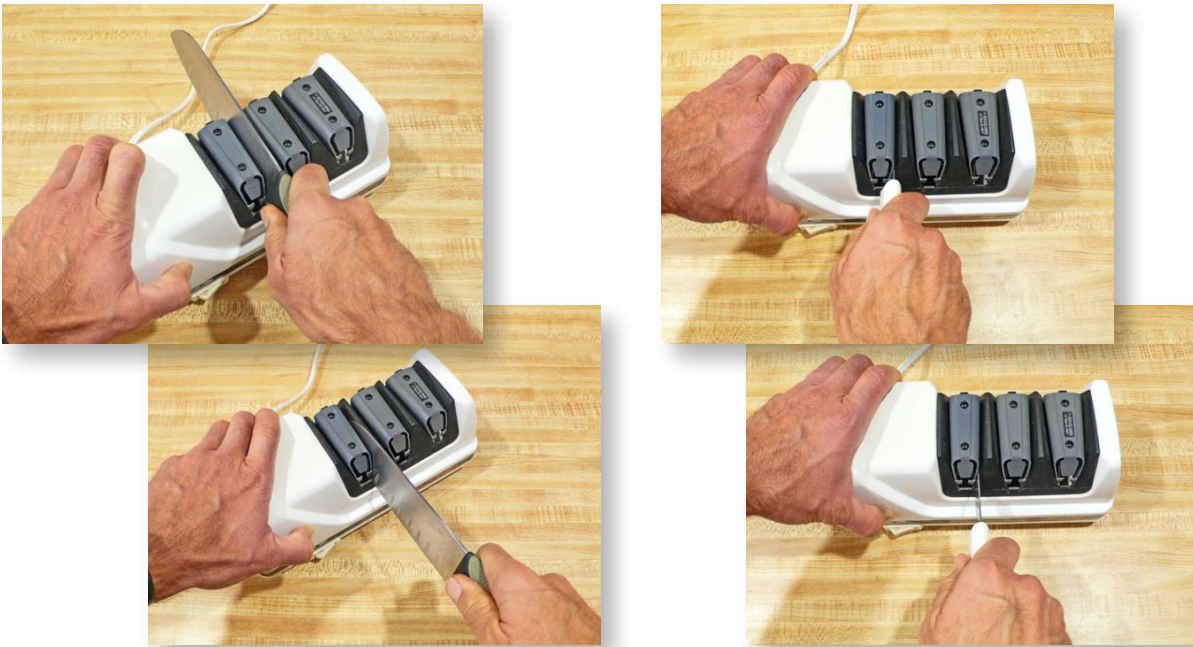
3. If your **electric sharpener** has a coarse grinding slot BUT your **knife** is only moderately dull (i.e. just starts to crush or tear what you're cutting), skip to step 4. Otherwise, for **extremely dull knives**, lay the **heel of the knife blade**, whether you're using a long bladed knife (left photos) or short bladed knife (right photos) in the **coarse sharpening slot** and...



...pull straight back from the **knife blade heel** to **knife tip** with as much gentle downward pressure as you would use to cut through room temperature butter. Next...



...repeat the same knife heel to tip pulling action in the right coarse sharpening slot (if that's an option on your sharpener) as shown below and then...



...alternate running the knife through the left and right sharpening slots 3-5 times.

4. For a **moderately dull knife** or a **knife with a fresh coarsely ground edge from step 3 above**, lay the **heel of the knife blade** in the **medium coarse grinding slot**, and...



...pull the **knife** straight back from **knife blade heel** to **tip** with as much gentle downward as you'd use to cut through room temperature butter. Next...



...repeat the same heel to tip pulling action in the right medium sharpening slot (if that's an option on your sharpener) as shown below and then...



...alternate running the **knife** through the left and right sharpening slots 3-5 times.

5. Do the same as shown in step 4 only now using the fine sharpening slot(s) as shown below.



6. Check for sharpness by rubbing your **thumb** *lightly* **ACROSS THE BLADE** as shown below.



The **knife edge** is sharp if it feels as if the **blade** could cut through room temperature butter just by the weight of the knife blade alone (this is just a mental image – you’d need to apply force to the knife blade really to cut into butter). If the **blade** doesn’t feel sharp, repeat steps 2 and 3 until it does.

7. After sharpening, wipe the **knife blade** with a **towel** to remove any residue **metal dust**.



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Gotta' Eat, Can't Cook

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