How To Care For Professional Quality Knives

(NAPS)—A set of quality, professional knives is the foundation to great cooking. But once you have made the decision to invest in a set of top quality knives, it is necessary to know how to use and care for them. A knife that is properly cared for keeps its edge longer, requiring less effort by the user to perform a task. The following are a few tips and guidelines from Chef Mark Mattern and Tupperware for caring for a new set of professional quality knives.

Use Your Cutting Board. For best results, always use an appropriate cutting surface. It will allow for cleaner cuts, and it will extend the length of time required between blade sharpenings.

Holding the Knife. When handled properly, high-quality knives are designed to cut with minimal force. It is extremely important to always hold the knife in the "balanced" position, when the knife feels comfortable in the hand. The Chef Series™ Forged Knives from Tupperware are correctly balanced; the weight of the blade complements the weight of the handle, creating a perfectly balanced, finely tuned knife.

Keep Knives Clean and Dry. Clean and sanitize knives by wiping down the blades and handles with a sanitizing solution as you work with different food groups. For economical sanitizing, use a solution of one pint of water to one teaspoon of household bleach.



Chef Series™ by Tupperware is a collection of hand polished, professional grade, forged stainless steel knives designed for every culinary need.

Clean knives by hand in hot, soapy water. Then dry thoroughly before storing. Cleaning knives in the dishwasher is not recommended; it could damage the blade of the knife.

Store Carefully. To maintain heirloom-quality knives, always store them properly. The Chef Series™ Knife Block is an example of an excellent storage option.

By using quality products, you will be able to enjoy a top-notch culinary experience. To obtain more information about Tupperware® products, call 888-919-8099 or visit www.tupperware.com.