



## *BARRACUDA HANDMADE CUTLERY*

*bryan euwer*

*Bayou Vista, Texas*

### **Why Use Carbon Steel?**

Although stainless steel is the most common material for kitchen knives, carbon steel is often the preferred choice of culinary professionals. That's because a carbon steel blade, when properly cared for, holds a sharp edge better than stainless steel. The flip side is that "proper care" of carbon steel involves a bit more day-to-day maintenance.

### **Before Your First Use:**

Break in your carbon steel knife by treating it with vinegar before the first time you use it. Rub the entire blade with a white vinegar-dampened paper towel and let the blade sit for 5 minutes. Rinse the vinegar off, dry the blade completely, and then repeat the entire process over two or three more times. The blade will start to show a blue-grayish color. This is the beginning of your patina. Patina is *not* rust—it actually acts as a barrier to slow oxidation. As you use your knife more and more, you'll see this patina developing and darkening over time. It's your knife's personal (beautiful) history.

### **Before Each Use:**

Hone the edge of your knife before each use. Honing is different than sharpening: Just because a knife isn't cutting cleanly doesn't mean it isn't sharp. The sharp edge may just be out of alignment, or "rolled over." Realign the edge by anchoring the tip of a honing steel on a cutting board—think of the honing steel as a "sword in the stone"—and drawing the blade of your knife down the honing steel at a very slight angle, 10 times on each side.

### **While You Cook:**

Wipe the blade with a clean kitchen towel after each chopping task. Say your recipe calls for a clove of garlic minced, an onion chopped, and a tomato diced. Mince the garlic, wipe your knife dry. Chop the onion, wipe the knife dry. Dice the tomato, wipe the knife dry. This is especially important with acidic foods.

### **After Each Use:**

After you're done using your knife, wash it immediately in warm, soapy water. **DO NOT** put the knife in a sink full of dishes, where it can get dinged up. Under no circumstances should you ever put it in the dishwasher.

Once you've hand-washed your knife, Towel it dry completely right away. Periodically apply a thin coat of Olive oil or cooking oil to prevent rusting and then stow it away. A knife block, a sheath, or a magnetic knife strip are all safe options for your knife. **DO NOT** throw it in a drawer unprotected!