

# How to sharpen a standard knife as an expert?

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Every homemaker should learn how to preserve their own kitchen utensils. You don't need to take a cooking course just to learn these basics. Whether you are looking to cook a basic healthy meal or learn how to present a platter of delicious dishes, we will provide you with the basics of getting into the kitchen. But first start with the most important tool in the kitchen: it's a knife.

Knives are indispensable items in the kitchen of every household. However, to keep the kitchen knives "sweet" for a long time, you should be sure to know how to sharpen the knife properly.

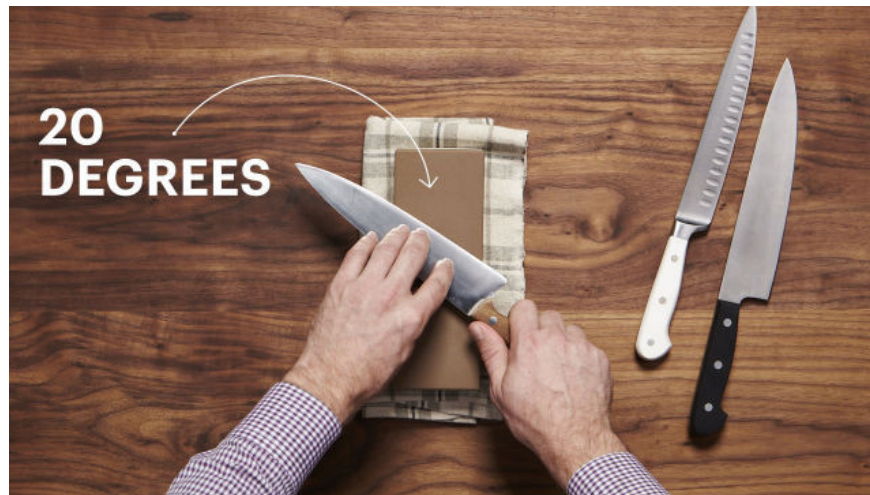
## So how to sharpen a sharp knife?

Keeping the blade **sharp** is the surest way to ensure your knife "movements" are always exactly the way you want. A blunt blade will make the cuts become tarnish, requiring stronger force for each cut and can be "very dangerous" when the results are seen. Whether investing in a high-quality stainless steel knife for cooks or just cheap knives you buy in Ikea ( *a giant furniture manufacturer from Sweden, IKEA only places factories in Vietnam. without selling products* ), sharp knife sharpening is one of the essential skills to know when entering the kitchen.

Although there are many tools to sharpen the knife, including electric knife sharpener, but most of them are not only sharpening knives and experts believe that electric knife sharpener removes a lot of metal with each Sharpness, greatly shortening the life of the knife. Instead, choose the most effective and simplest whetstone that uses a semi-sharpened stone.

1. First of all, **select the grinding wheel kit** . Start with a grinding stone. The sharpening stone usually has different mines (grit) - the lower the number, the more abrasion. Most grindstones often have low to high grit, low grit to grind the raw materials and higher grit for grinding blades.

2. Next, **soak the grinding stone in the water for about 10 minutes before grinding** . You should also keep in mind that while grinding the knife, sprinkle water on the grinding stone every few minutes to increase abrasion.



3. The commercially available grinding stones usually have 2 sides, a coarser surface and a smoother face. You should start with the rough face first.
4. **Keep the blade tilted by 20 degrees** , press a light force, then grind about 10 times back and forth. Make sure that the entire face of the blade is rubbed against the grinding wheel.
5. Next, flip to the other side of the blade and sharpen again and again. Remember to splash more water on the ice regularly to get the best results.
6. Next step, turn to the finer side of the grinding stone to sharpen the blade.
7. Repeat the whole process with the rougher side of the sharpening stone: hold the blade tilted by 20 degrees, apply light pressure then grind about 10 times back and forth. The basic knife sharpener is reshaping the edges of the knife, so it is necessary to consistently apply pressure and grinding angle to sharpen an edge of the knife.
8. Finally, **wash the grindstone and knife with hot water** .

Another expert's **advice** for you is: if you only use one knife for most kitchen jobs, it's best to sharpen it about every 2 months or more. In order for the blade to be sharp and highly accurate, sharpen the blade whenever used. Because this will show clearly on the food you cook when you cut it with a blunt knife. Sharpening the knife will cause the blade to straighten and remove the edges on the knife. Grinding is required with the same pressure and angle. Repeating 2 or 3 times on each side is the best way to refine the sharpness on the blade.

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