

# Kitchen Korner

## Reducing Prep Time In The Kitchen

(NAPSA)—If you've been cooking up ways to save time in the kitchen, you may want to take a minute to look at your knives. That's the advice from chefs who say the right cutlery can help speed up the prep and cooking process.

Today's best knives are designed to be balanced in the hand and hold an edge longer, helping cooks slice more evenly. Uniform slicing can help keep cooking times down, and helps assure dishes cook evenly. Some of today's kitchen knives are designed for dual uses, as well. That means the same knife used to cut paper thin tomato slices can also be used to slice crusty bread.

For instance, J.A. Henckels makes a dual edge 8 inch Chef's knife that's designed to serve as two knives in one. It provides a fine edge for traditional cutting and dicing, as well as a serrated section for slicing foods such as tomatoes and bagels.

The company also makes a 3 inch Parer with Hollow Edge and Serrated edge. The hollow edge is good for super-fine cutting. It reduces drag on the knife (meaning food won't stick to the blade). The serrated edge can be used for a variety of prep work, ranging from cutting hard meats to cutting foods that are harder on the outside and softer on the inside.

Both knives have high carbon, no-stain steel blades that are precision honed for sharpness—and both knives are designed to be perfectly balanced to help cut prep time in half.

Cooks can also use the company's Poultry Shears to cut poultry bones and joints faster and more easily. They feature a comfortable, unbreakable handle and



**Cut Cook Time—The right knives can make prep work go faster.**

a carbon, no-stain steel blade. The blade has a serrated edge for slip-proof cutting. Similarly, the company's 6 inch Utility/Slicing knife features a J.A. Henckels Friodur ice-hardened high carbon no-stain steel blade. The blade is precision honed for extra sharpness. The knife and shears are offered together as part of the company's meat and poultry set.

Cooks who prefer a Chef's knife without a serrated edge may still save prep time by using the company's 8 inch Chef's Knife with Hollow Edge. Just as it does on the 3 inch Parer knife, the hollow edge on the Chef's knife reduces drag and makes slicing faster and easier.

Home chefs can also find a breadboard and bread knife made by the company, as well as a set of steak knives. The cutlery is part of the company's Twin Signature collection.

J.A. Henckels says all of its knives can be considered a lifetime investment because they're fully guaranteed against defects in the material and craftsmanship. That means cooks can be more confident the cutlery will help them slice prep time, rather than add to it. For more information visit [www.jahenckels.com](http://www.jahenckels.com).