

HONING CHEAT SHEET

- hone/steel after every other use
- at same angle, or slightly steeper, than sharpened angle—20° for Western knives, or 15° for Japanese.
- remember the two tricks for finding the angle
- always better to err being too shallow, then go steeper
- best on low table, at the level of your hips
- lock wrist and elbow to keep angle consistent
- avoid letting tip of knife slide off of edge of steel
- use barely more pressure than the weight of the knife itself
- alternate side to side
- 2 or 3 strokes per side; 7 or 8 max
- test sharpness—if not improved, tweak angle
- hand wash honing steel occasionally and wipe dry

When to steel?

- ideally, right before using, just a couple of strokes
- otherwise, once a week
- do it ***regularly***