

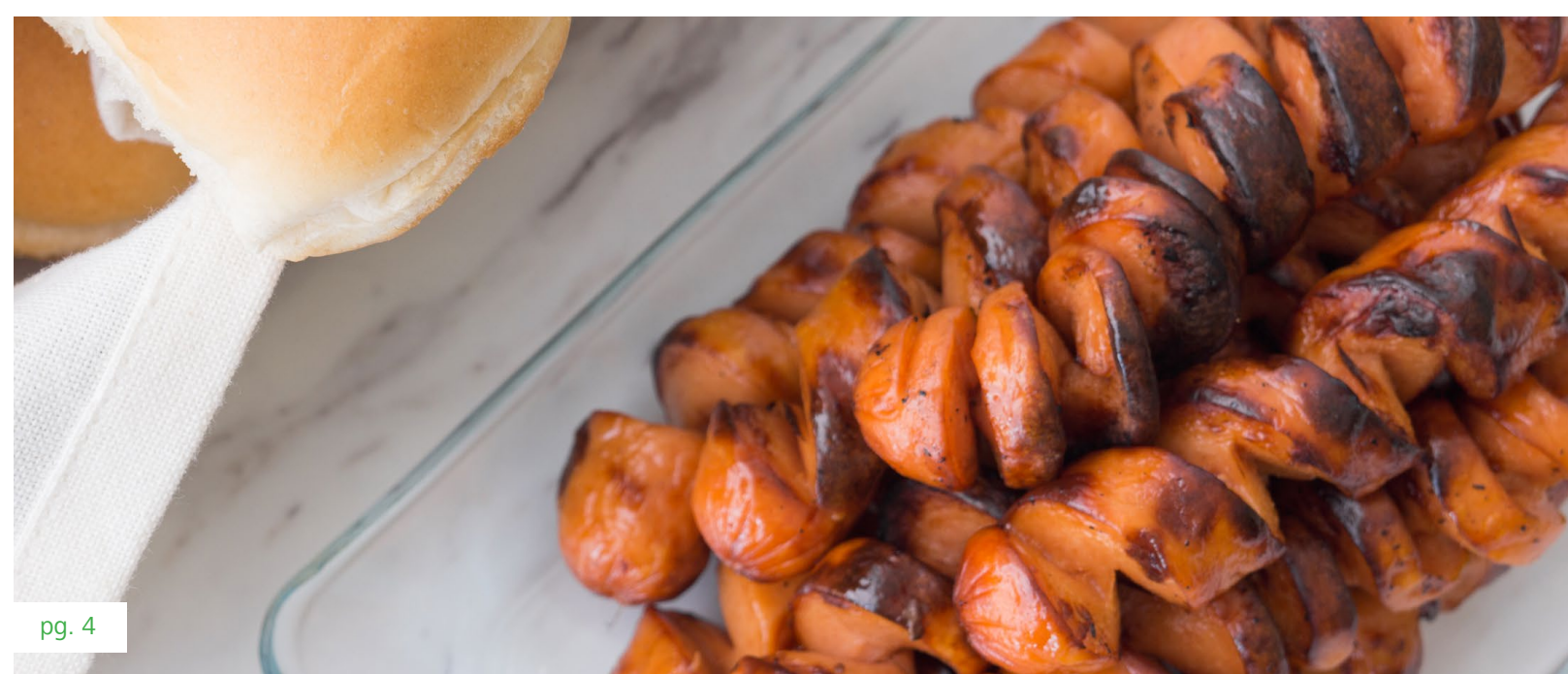


Knife Know-How:  
**Grilling**



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Grilling is a great way to infuse flavor into foods. With a few easy knife prepping tips, you'll get the most out of what you're cooking.



For more recipes and tips, visit our blog [CutcoKitchen.com](http://CutcoKitchen.com).

Feeling inspired? Share with us what you're grilling these days! Follow us at [@CutcoCutlery](https://twitter.com/CutcoCutlery) and use the hashtag [#CutcoGrilling](https://twitter.com/CutcoGrilling)



# How to Spiralize a Hot Dog

Spiralizing a hot dog not only looks impressive, it allows the dog to take and hold generous toppings. It grills up beautifully, adding extra char.

## Instructions

1. Insert a wooden skewer horizontally through the center of the dog.
2. Using a 4" Paring Knife, cut the hot dog at an angle and keep rolling the dog, continuing to cut.
3. Once you've gone the length of the hot dog, remove the wooden skewer.
4. Grill and add your favorite toppings.

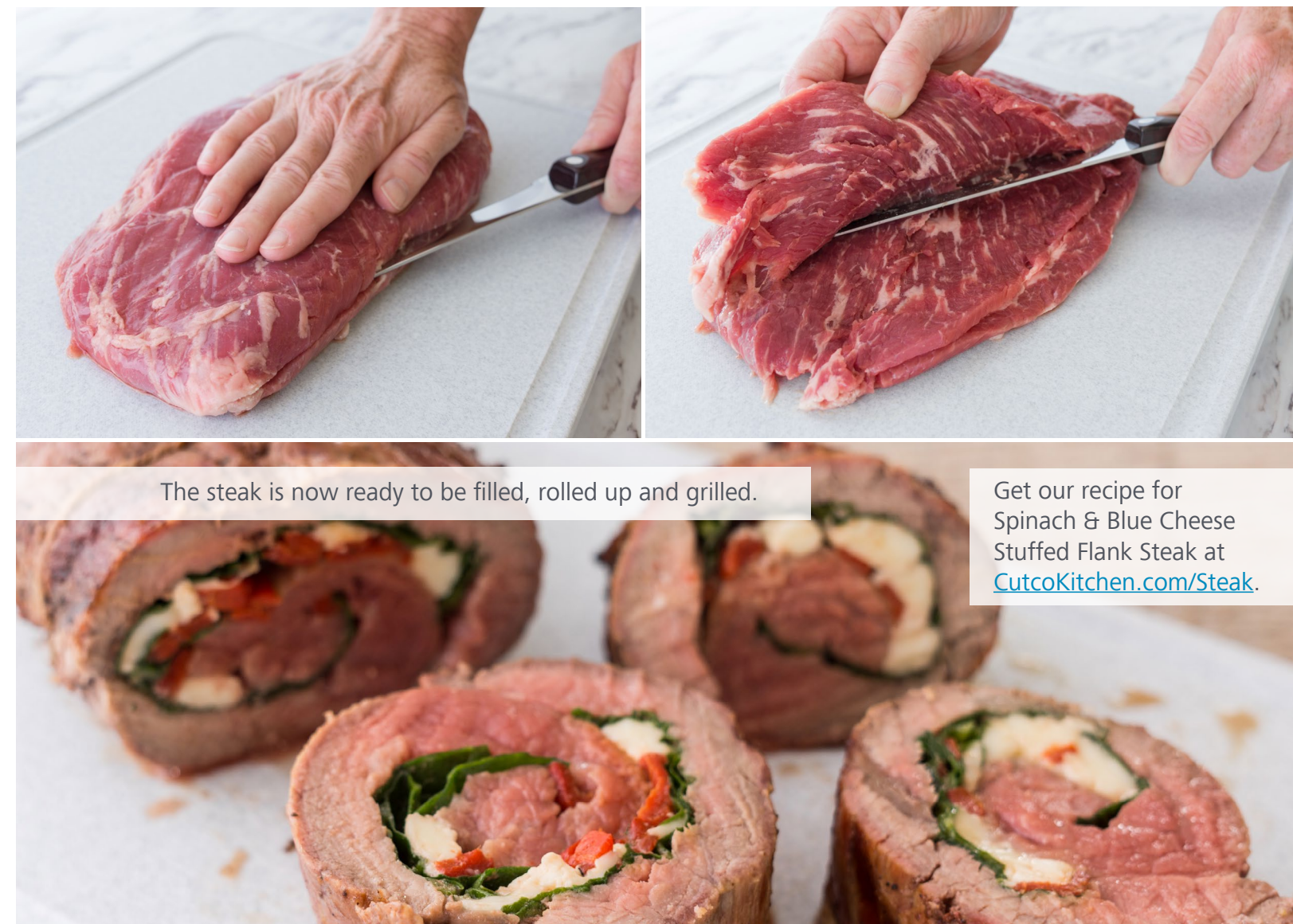


# How to Butterfly Flank Steak (for stuffing)

Stuffed flank steak is a great way to grill this lean boneless cut of beef. Butterflying it allows flavors to really combine, resulting in a quick-cooking, juicy piece of beef.

## Instructions

1. Lay the flank steak flat on a cutting board. Use a Boning Knife to cut horizontally into the steak from top to bottom, keeping the knife level with the cutting board. Keep your guide hand flat on top of the steak to hold it secure.
2. Fold the top half back and continue cutting the top half away from the bottom half, working your way slowly so as not to poke holes in the steak.
3. Continue cutting until the steak opens up flat (do not cut all the way through the steak).



The steak is now ready to be filled, rolled up and grilled.

Get our recipe for Spinach & Blue Cheese Stuffed Flank Steak at [CutcoKitchen.com/Steak](https://www.cutcokitchen.com/Steak).

# How to Prepare Baby Back Ribs

Serious grilling includes baby back ribs. For succulent, fall-off-the-bone ribs, we recommend removing the silverskin (membrane) on the bone side of the rack. It will allow seasonings and smoke to penetrate the meat and it makes the ribs easier to eat, not having to gnaw through that leathery texture.

## Instructions

1. Rinse and pat ribs dry (this allows the ribs to get a good sear to lock in flavor).
2. Using a Boning Knife, slide the tip under the silverskin at the narrow end of the rack.
3. Slide the knife down under the silverskin toward the wider end of the rack to begin removing it from the ribs.
4. Use a piece of paper towel to hold the silverskin and pull it off.
5. If it doesn't remove easily, continue using the Boning Knife to remove it.



For a great Oven Baby Back Ribs recipe, visit [CutcoKitchen.com/Ribs](https://www.cutco.com/recipes/oven-baby-back-ribs).



# How to Spatchcock a Chicken

Spatchcocking is a technique that allows you to make a small chicken or game hen lay flat on the grill for quick, even cooking. Because the skin is still intact, it results in crispy, evenly browned skin and juicy meat.

## Instructions

1. Choose a smaller chicken or game hen (under 2 pounds).
2. With the chicken sitting breast side down, identify the backbone of the chicken.
3. Use Super Shears (kitchen shears) to cut along one side of the backbone from neck to tail.
4. Repeat the cutting along the other side of the backbone to remove it (save for stock).
5. Open the chicken up to find where the breast bone starts.
6. Using a Boning Knife, make a small slice through the cartilage and pull the chicken open to expose the breast bone, which will allow the bird to lay flat.



# Prepare Whole Salmon for the Grill

Grilling is one of the easiest ways to cook salmon. There's virtually no mess to clean up and no dishes. We reached out to Alaskan food blogger Laura Sampson from [LittleHouseBigAlaska.com](http://LittleHouseBigAlaska.com) for tips on preparing salmon for the grill.

Sometimes buying fresh salmon, whole or fillets, to cook on the grill can seem a little intimidating, but with these helpful tips you'll be grilling salmon like a lifelong Alaskan.

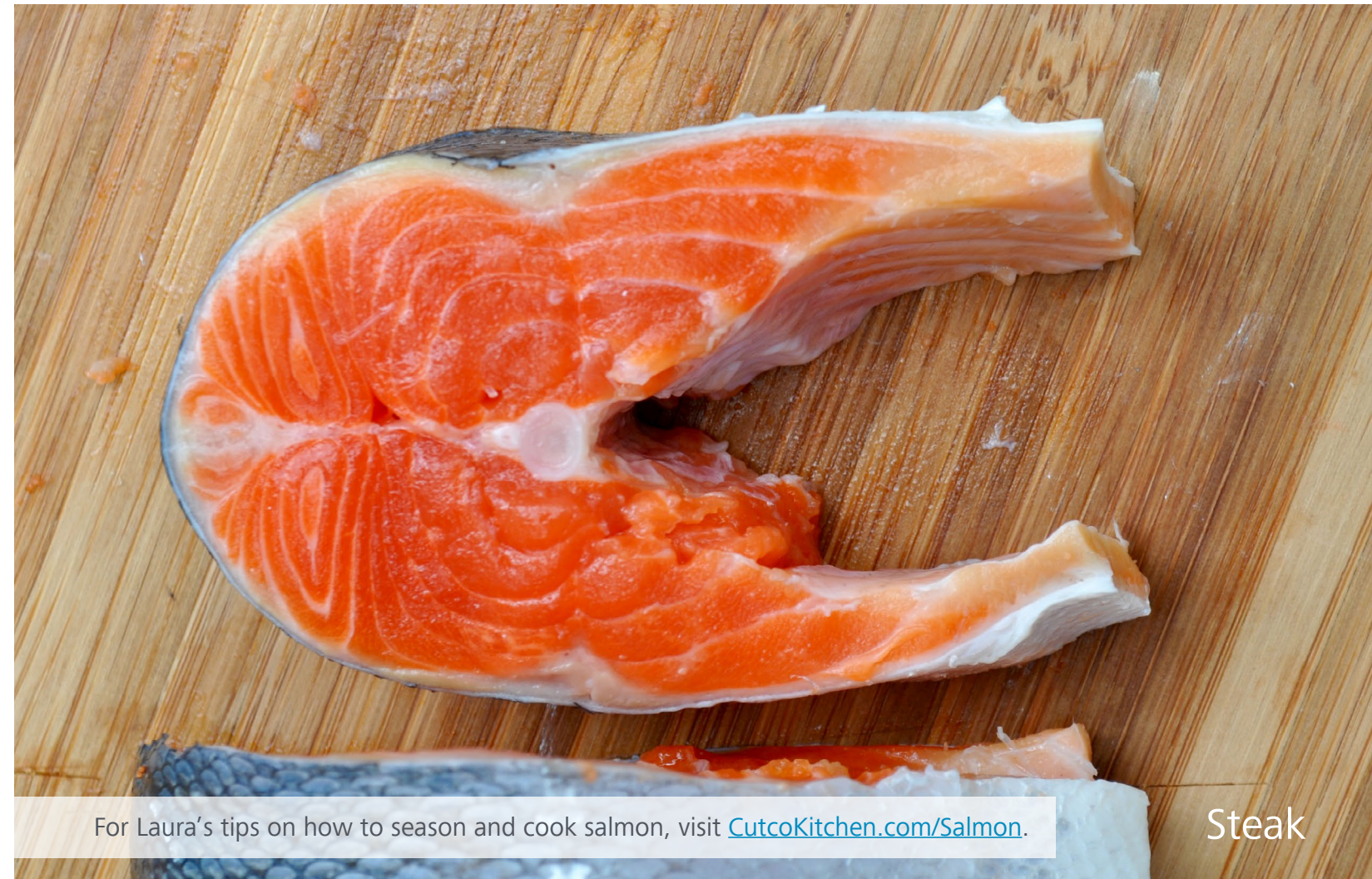
## Instructions

1. **Scale It** - Get a firm grip on the fish's tail with one hand and lay the non-cutting edge of your boning or fillet knife upside down on the fish and scrape away from yourself. You're trying to scrape off as many scales as you can because getting scales in your dinner is no fun.
2. **Clean It** - Most commercially available fish have been quickly cleaned, and you'll want to take a minute to really finish the job. So wash it after scaling it to remove loose scales, then run your hand inside it and make sure all the insides are well removed.
3. **Trim It** - Simply trim the belly flap to remove the thinnest part of the salmon belly and the pelvic fins (lay it down and cut a nice even cut directly behind the pectoral fins, removing them and any "collar" bones of the salmon).



**TIP:** Leave the skin on when grilling. It serves as its own little pan and the salmon will release from it once it's cooked.

Fillet



Steak

# Knife Essentials For Grilling



## Boning Knife

For smooth slicing and cutting close to the bone when filleting, butterflying or trimming meat and fish.



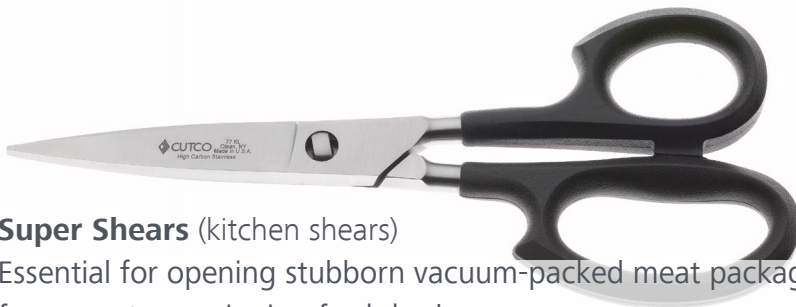
## Salmon Knife

Use it to fillet, clean, trim and portion fresh salmon and other fish with its long, sharp, flexible blade.



## 6-3/4" Petite Carver

Carve thin slices of flank steak or whole chicken.



## Super Shears (kitchen shears)

Essential for opening stubborn vacuum-packed meat packages, cutting unwanted fat from meats or snipping fresh herbs.



## 7-5/8" Petite Chef

This is the go-to knife for prepping veggies and meats for the grill.



## Steak Knife

Easily cut into thick, juicy steaks cooked rare to well done.