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End grain cutting board plans wood whisperer

Video Playback Not Supported Here is a non-toxic way to clean and disinfect a cutting board, using half a lemon and coarse salt. Let it dry completely overnight before treating it with cutting board oil, specially made for wood. Watch the video above to see Joe's Simple Solution. Sign up today for exclusive content & tips in your inbox! All products on sale (18,344) 20% Discount or More (9,082) 30% Discount or more (7,747) 40% Discount or more (6,981) 50% discount or more (273) Below \$32 (15,261) \$32 - \$37 (15,261) \$37 - \$43 (15,261) \$43+ (15,261) \$ to \$Caroline's Treasures (\$15,261) 24,154) East Urban Home (14,470) BigWood Boards (2,742) The Holiday Aisle® (1,269) Cutting Aisle Board Company (596) MORE + Wayfair (16,742) The Holiday® <3> <9> (1,269) Cutting Board Company (596) MORE + Wayfair (16,742) The Holiday Aisle® (1,269) Cutting Board Company (596) MORE + Wayfair (16,742) The Holiday Aisle® (1,269) Cutting Board Company (596) MORE + Wayfair (16,742) The Holiday Aisle® (1,269) Cutting Board Company (596) MORE + Amazon (15,868) Wayfair North America (13,531) Houzz (9,448) Bed Bath & Beyond (1,692) MORE + Caroline's Treasures - Kitchen Independently published - Kitchen East Urban Home - Kitchen CreateSpace Publishing - Kitchen Independently Published - Kitchen Photo: istockphoto.comA chopping board acts as a chopping block at one point , food preparation surface, or serve station-sometimes all three. It is therefore essential that this cannot-live-without kitchen accessory to be made of a durable material. Pro chefs swear by wood because it's more impact resistant and plumbing than plastic, softer on blades than bamboo, and cheaper than marble or granite. But not all types of wood are superior options. When buying a cutting board for your home kitchen, know that certain woods handle the chore of heels better than others. RELATED: Buyer's Guide: Cutting BoardsSear reading for a detailed comparison of the best wood for cutting board and butcher block products, so you're sure to have a cutting surface built to last. What to look for in Wood for Cutting BoardsWeathered the following important attributes of a wood type before deciding on the best wood for your cutting board or butcher block:Photo: istockphoto.com Janka hardness rating: The higher the hardness rating of a wood (measured in pound-strength or lbf), the harder and better resistant it is scratching, dents, or dings of knives. Opt for hardwood such as maple over softwood like pine; the first usually have a higher hardness rating and are less damage-prone than lower rated softwood. Porosity: Choose closed grain wood (pores invisible to the naked eye) to keep liquid or bacteria from entering the cutting surface and cause mold growth, wood warping, Stains. The smaller the pores, the better. Open wood (pores visible) such as oak and ash are a poor choice because they enjoy moisture like a sponge and quickly become a breeding ground for bacteria. Toxicity: Stick to wood that produce edible fruits, nuts, leaves or juice; these are considered food-safe. Exotic forests such as Purpleheart, although attractive, should be avoided as they often contain toxins that can leach from wood and in food placed on the cutting surface. Conditioning: Food-grade mineral oil should be applied to wood carving boards and butcher blocks to suppress the natural tendency of wood to shrink and deform or split as the surrounding humidity decreases. Typically, you need to condition each quarter after cleaning wooden cutting boards, but some forests shrink more than others, so you'd need to oil these forests more often. Cost: The prices of store-bought cutting surfaces vary greatly depending on the wood used to make them. Usually cutting boards at the bottom of these ranges and butcher blocks fall at the top. (Alternatively you shop for the hardwood on your own and create a DIY cutting board that reflects your own style.) The Best Woods for a Cutting BoardFactoring in the above criteria, we have compiled a shortlist of the best forests for a cutting board. See how they stack up below. Photo: istockphoto.com1. MapleBoth soft and hard maple provide excellent cutting surfaces. But hard maple (£1,450 on the Janka hardness scale) is the industry standard among cutting board makers: It's more scratch- and impact-resistant than beech, teak, or walnut, but not so hard that it will dull your knives. This food-safe, closed grainy hardwood has smaller pores than even

