

REAL SIMPLE

The 10 Best Knife Sharpeners of 2023

For precise blades that make slicing a cinch.

When you use knives, the blades will inevitably become dull with time. A reliable knife sharpener keeps your blades precise for slicing, cutting, and dicing—making them look shiny and feel brand-new. Sharpened knives are better because they slice through foods faster and more precisely and are safer because they are less likely to slip.

“Every time you use your knife, the blade dulls just slightly,” says Bri McKoy, the author of *The Cook’s Book*. “This is true for every stainless-steel knife. Over time the blade can become blunt, which is why the first time you use your knife you are able to slice through an apple with little to no effort, but by the 800th time that you use your knife you might feel as though you are sawing at a vegetable like an uncertified lumberjack. The great thing about stainless steel knives is they are very long-lasting and can maintain their razor-sharp edge by sharpening the knife every one to two months.”

To find the best knife sharpeners, we researched dozens of options while considering factors like type, grit, ease of use, and price. In addition to McKoy, we consulted Gavin Fine, a chef and the owner of Fine Dining Restaurant Group, for his expert insight on using knife sharpeners.

But how do you know which one to use? “It really depends on the state of your knife,” says [Gavin Fine](#), chef and the owner of Fine Dining Restaurant Group. “I’d recommend a coarse grit for knives that have chips and nicks and have not been sharpened in a while or have been pretty damaged from frequent use. If your knife is in pretty good condition, a fine grit will be best to sharpen the edge and give the knife a good polish and a great finish.”

“I personally like to make sure a knife sharpener has a very stable base and is going to help me sharpen my knives safely and with minimal effort,” says Fine. “Because I use a variety of knives, at home or at my restaurants, I like to make sure I select a knife sharpener with an adjustable angle so I can use it for all types of knives.”

“For at-home sharpening, I like to use a whetstone. It’s nothing fancy, but it is a consistently excellent way to sharpen your knife exactly to your preference,” says Fine. “When I have time and don’t mind a bit of elbow grease, I really enjoy using a whetstone to sharpen my knives. It’s a slower, more time-consuming process but I find that my knives stay sharp longer.”