

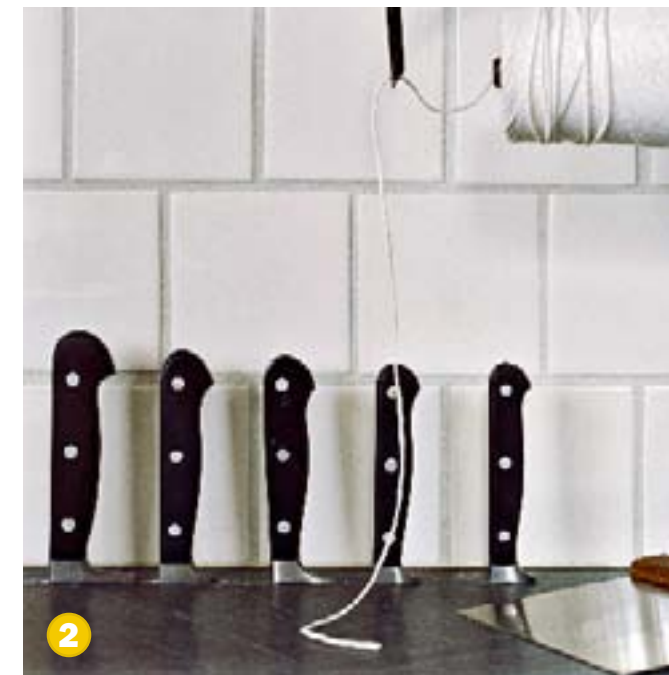


# KNIFE NOOKS

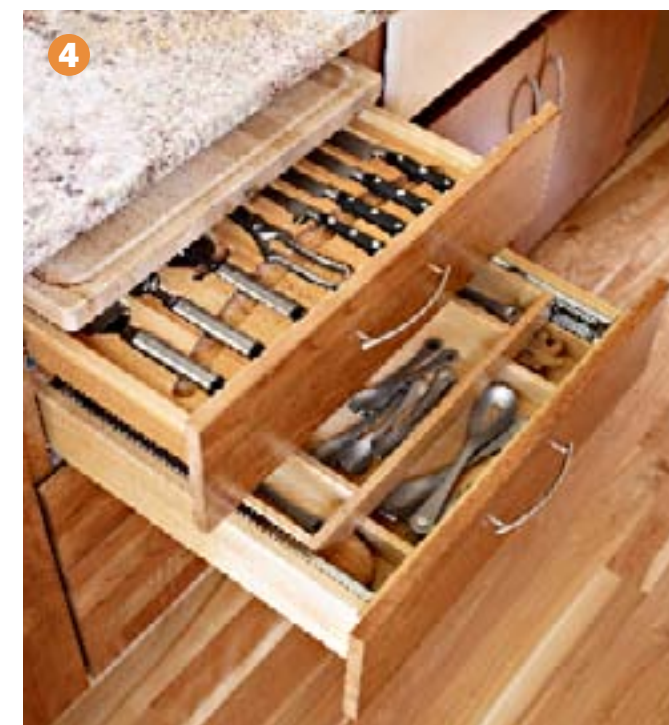
Discover these clever cutlery storage solutions to keep blades sharp and in easy reach.

written by LINDSAY SCARPELLO

**MORE EASY FIXES ON THE CUTTING EDGE**  
Check out 26 other ways to store utensils that keep your kitchen space-savvy, at [KitchenBathIdeas.com/kbi190](http://KitchenBathIdeas.com/kbi190).



*Don't let cutlery's tough image fool you; just like your china, it requires special storage to stay safe and in top form.*



**1. ISLAND HIDEAWAY** An oversize drawer with custom dividers stores meal-prep utensils in a kitchen island; slotted storage protects hands from knife blades and keeps the drawer tidy. The butcher-block countertop provides a smooth, durable surface for food prep.

**2. READY, SET, PREP** Convenience is key in this creative prep area. A long slot at the back of the countertop keeps knives at the ready, making it a snap to find the right blade when you need it—and put it away when you're done.

**3. SIDE STORAGE** If drawers are already filled to capacity, consider this wall-mount twist on the classic knife block. This easy option lets you add knife and utensil storage without taking up counter space.

**4. ALL STACKED UP** A pullout cutting board tucked between the countertop and top drawer serves as a prep station, keeping everything you need right where you use it. Custom slots give each utensil a home, while the drawer below packs in storage with a sliding top tray.