

DAVID CHANG, of Momofuku and *Ugly Delicious* fame, caused a culinary buzz with one particular hot take on Instagram: Scissors, he asserted, are today's most underrated kitchen tool. We live in a time when quality knives are a \$1-billion-plus industry, and it's time we all understand what Chang and other pro-scissor chefs (who are commonly found throughout East Asia, France, Italy and Spain) have long professed: Your kitchen isn't complete without a pair.

What, then, makes a worthy pair? "Look for the same thing in scissors as you look for in a good knife," says Maggie Fox, founder and CEO of Ciselier, a company based in Hamilton, Ont., that sells well-crafted scissors. "No rubber or painted handles—they're signs of poor quality; micro-serration on the blade for maximum grip; and break-apart blades, which are very handy for cleaning." Material-wise, Fox says to opt for hot-forged C50 carbon or AISI 420 stainless steel, solid and polished, because they're specifically designed to be durable and remain sharp with regular use.

High-calibre kitchen shears can multi-task through countless chores, like cutting bacon, trimming dough, busting open lobster claws, slicing fish fillets, spatchcocking chicken and portioning hot, cheesy pizza. And when it comes to prep, they can minimize mess and eliminate the need for cutting boards: Chop sausages into bite-sized pieces right in the pan, or snip herbs straight into your salad bowl. ●



Deep Cuts

Kitchen scissors that are worth the drawer space.

1. 8.25" Kitchen Shears, \$167, Global (williamsfoodequipment.com)

2. Professional Stainless-Steel Kitchen Shears, \$80, All-Clad (kitchensmart.ca)

3. Kitchen Shears, \$124.95, Shun (williams-sonoma.ca)

4. Twin Select Kitchen Shears, \$105, Zwilling (thebay.com)

5. Stainless-Steel Kitchen Shears, \$79.95, Wüsthof (williams-sonoma.ca)

6. Good Grips Kitchen and Herb Scissors, \$25, OXO (kitchenstuffplus.com)