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Best Cutting Boards of 2024

By [Deirdre Mundorf](#) and [Marlo Jappen Porto](#)

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Cutting boards are a kitchen tool that gets lots of use but not a lot of thought. However, the best cutting boards not only aid in slicing, dicing, and chopping, but they're easy to clean and add an attractive touch to your kitchen. If you're on the hunt for a new cutting board, you may be having a challenging time deciding what to purchase. With so many different sizes, materials, colors, and other options, it can be overwhelming, to say the least.

We've pulled together a list of the best cutting boards to help simplify this shopping task. Read on to learn about our top recommendations.

Table of Contents

[Best Cutting Boards](#)[Things to Consider](#)[How We Chose](#)[More +](#)

Our Top Picks

Best Overall: [OXO Good Grips Carving & Cutting Board »](#)

[Jump to Review ↓](#)

Best Budget: [Totally Bamboo 3-Piece Bamboo Cutting Board Set »](#)

[Jump to Review ↓](#)

Best Plastic: [Gorilla Grip Extra Large Cutting Boards - Set of 3 »](#)

[Jump to Review ↓](#)**Best High-End:** [The Boardsmith Maple End Grain Cutting Board »](#)[Jump to Review ↓](#)**Best for Meat:** [JK Adams Maple Reversible Carving Board »](#)[Jump to Review ↓](#)**Best for Vegetables:** [Dexas Chop & Scoop Cutting Board »](#)[Jump to Review ↓](#)

Best Overall

OXO Good Grips Carving & Cutting Board »




PROS:

- ✓ Non-porous to prevent odor build-up
- ✓ Generously sized for a variety of cutting tasks

CONS:

- ✗ Prone to scratches
- ✗ Larger size may be more difficult to store

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 Non-slip feet

The OXO Good Grips Carving & Cutting Board earns the top spot on our list. At 21.1 inches by 14.5 inches, it’s generously sized to accommodate a wide range of cutting, carving, and chopping needs. The board offers a double-sided design. One side is flat, while the other is grooved with a drip catcher to keep the juices from meats, fruits, and other ingredients from spilling over onto your countertops. Once you’ve finished cutting something juicy, the easy-pour corners make it easy to dump the liquid into the sink or a pot.

OXO designed this board with non-slip feet to prevent it from tipping or slipping as you work. Additionally, the board features tapered edges that double as a handle for carrying or moving the board. The non-porous, polypropylene plastic material prevents odors from getting trapped on the cutting surface. This model is also dishwasher safe, so cleanup is a breeze.

Specs:

Price:	\$32.99
Material:	Plastic
Dimensions:	21.1 in. L x 14.5 in W
Weight:	3.43 pounds

[Buy From Amazon »](#)

Best Budget

Totally Bamboo 3-Piece Bamboo Cutting Boar...

**PROS:**

- ✓ Economically priced, especially for a set of three
- ✓ Integrated handles on the two larger boards
- ✓ Crafted from sustainable bamboo that is gentle on knives

CONS:

- ✗ Not dishwasher-safe
- ✗ Largest board is only 13 inches long

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With the Totally Bamboo 3-Piece Bamboo Cutting Board Set, you get three cutting boards for under \$20, which is significantly less than the cost of many of the single cutting boards on our list. The set includes an 8-inch board, an 11-inch board, and a 13-inch board to suit a variety of food prep needs. However, take note that even the largest board in this set may still be too small for some cutting tasks, such as carving a roast or slicing lots of veggies when prepping meals for several days.

The two larger boards in the set feature integrated handles, making it easier to slide cut items into pots or pans or carry the boards from one counter to the other in the kitchen. Each board is constructed from sustainable, organically grown Moso bamboo. The bamboo construction makes them lightweight and easy to carry, while also allowing them to be gentle on knives, preventing them from dulling too quickly. The bamboo finish is attractive enough that you could use these boards to hold appetizers or charcuterie boards.

Specs:

Price:	\$17.99
Material:	Bamboo
Dimensions:	13 in. L x 9.5 in. W; 11 in. L x 8.5 in. W; 8 in. L x 6 in. W
Weight:	Not listed

[Buy From Amazon »](#)

Best Plastic

Gorilla Grip Extra Large Cutting Boards - Set of ...

**PROS:**

- ✓ Set includes three reversible cutting boards
- ✓ Features rubber border for stability
- ✓ Numerous color combination options available

CONS:

- ✗ Largest size might not be big enough for some carving tasks
- ✗ Plastic can be hard on knives

[Buy From Amazon](#)

Those who prefer the easy maintenance of plastic boards might want to take a look at the Gorilla Grip Extra Large Cutting Board Set. This set comes with three different cutting boards, the smallest is 11.8 inches by 8 inches and the largest is 16 inches by 11.2 inches. Each board is made using a durable, non-porous plastic material. The material is Bisphenol A (BPA)-free and food-safe, so you don't have to worry about introducing any chemicals to the foods you're preparing. Gorilla Grip designed these boards with a rubber border and slip-resistant handle to prevent them from sliding around as you

work and to make them easier to hold when carrying or transferring food to a bowl or pot.

Each board is reversible to allow chopping and slicing on both sides. This means you can designate each side for specific types of foods to minimize the transfer of flavors or odors. One side of each board features a deep well along its perimeter to catch juices from fruits, meats, and other ingredients. Gorilla Grip offers several different color combinations for the board and handle/border so you can choose the look that best compliments your kitchen.

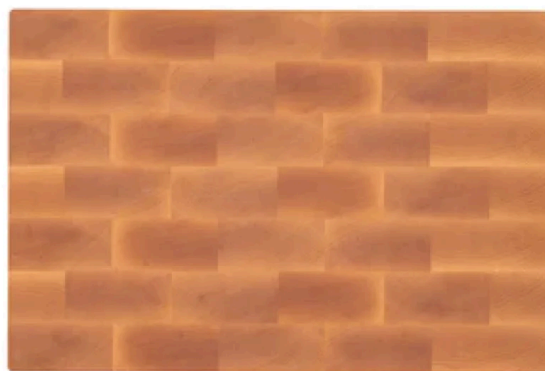
Specs:

Price:	\$34.99
Material:	Plastic
Dimensions:	16 in. L x 11.2 in. W; 13.8 in. L x 9.6 in. W; 11.8-in. L x 8-in. W
Weight:	Not listed

[Buy From Amazon »](#)

Best High-End

The Boardsmith Maple End Grain Cutting Boar...

**PROS:**

- ✓ Constructed from sustainably harvested maple wood
- ✓ Rubber feet offer stability
- ✓ Three size options available

CONS:

- ✗ Adding a juice groove or finger grooves costs extra
- ✗ Not dishwasher-safe

[Buy From The Boardsmith](#)

If you're looking for a cutting board to display between uses, the Boardsmith Maple End Grain Cutting Board looks as good as it performs. It's constructed from sustainably harvested, durable end-grain maple, giving it an attractive, textured look. But, beyond the visual appeal that the end-grain design can add to your kitchen, it also improves the overall functionality and durability of the board. The grain of the wood faces up in an end-grain cutting board. When you cut, your knife won't slice through the wood fibers (as it would with a long-grain cutting board). This allows the blade to stay sharper for longer.

With more compression, the wood of an end-grain cutting board leaves less space for bacteria to accumulate compared to other cutting board types.

The Boardsmith offers this cutting board in three different sizes: Butcher (12 inches by 18 inches), Carolina Cut (16 inches by 22 inches), and Big Block (18 inches by 24 inches). Each option is 2 inches long and includes rubber feet to promote airflow and stabilize the board as you work. If desired, you can request that the feet be removed before placing your order. You can also add finger grooves to the board or a juice groove around the perimeter, though each of these options costs extra.

Specs:

Price:	\$230 & Up
Material:	Maple wood
Dimensions:	12 in. L x 18 in. W (Butcher); 16 in. L x 22 in. W (Carolina Cut); 18 in L x 24 in. W (Big Block)
Weight:	9-10 pounds; 18-19 pounds; 23-24 pounds

[Buy From The Boardsmith »](#)

Best for Meat

JK Adams Maple Reversible Carving Board »

**PROS:**

- ✓ Reversible design
- ✓ Comes with a lifetime guarantee
- ✓ Option to personalize with a monogram for \$15

CONS:

- ✗ Not dishwasher-safe
- ✗ Company recommends oiling it once a week

[Buy From Amazon](#)

If you're looking for the best cutting board for carving roasts, whole roasted chickens, and other meat entrées, take a look at the JK Adams Maple Reversible Carving Board. This board features a two-sided design. One side is flat with a groove around its perimeter to catch the juices from cut meats. The other has a central indentation designed to keep roasts, chickens, turkeys, and other types of meat from slipping as you carve them. The indentation can offer similar benefits when cutting rounder fruits and vegetables, such as eggplant or pineapple.

This carving board is constructed from sustainably harvested maple. It's made in the U.S. and comes with a lifetime guarantee. Two different size

options are available: 20 inches by 14 inches and 20 inches by 16 inches. You can also personalize the board by adding a monogram or a special design. Engraving costs an additional \$15.

Specs:

Price:	\$110 & Up
Material:	Maple wood
Dimensions:	20 in. L x 14 in. W; 20 in. L x 16 in. W
Weight:	6.5 pounds & Up

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Best for Vegetables

Dexas Chop & Scoop Cutting Board »



PROS:

- ✓ Curved edges aid in sliding food into pots and bowls
- ✓ Integrated handle
- ✓ Dishwasher-safe

CONS:

- ✗ Not reversible
- ✗ Smaller cutting surface than other options

Buy From Amazon

Chopping juicy fruits and veggies can be a mess. To avoid that problem, reach for the **Dexas Chop & Scoop Cutting Board**, which features a unique, curved design with a funnel base. The shape makes it easier to slide chopped ingredients into a bowl or pot without anything sliding off the sides and onto the counter, stovetop, or floor. The curved design also helps to hold in juices and prevent messy spills.

The **Dexas Chop & Scoop Cutting Board** offers an integrated grip handle and non-slip feet to aid with your food prep needs. It’s made from a non-absorbent and non-porous plastic material that’s easy to clean in the dishwasher.

Specs:

Price:	\$12.99
Material:	Plastic
Dimensions:	13 in. L x 9.5 in. W
Weight:	10.5 ounces

[Buy From Amazon »](#)

The Bottom Line

The right cutting board for one home chef may not be the right fit for another. Your preparation needs and cleaning preferences all play a role in determining the ideal size, material, and design for your kitchen. We chose the OXO Good Grips Carving & Cutting Board as our top pick because of its generous size, non-porous material, non-slip feet, and reasonable price tag. However, after evaluating the available products on the market and your personal needs, you might decide that one of our other recommendations is the right fit for you.

Things To Consider When Buying Cutting Boards

Material: One of the most immediate differences between cutting boards is the material from which they are made. Cutting boards are made from a variety of materials, with wood (or bamboo) and plastic being among the most popular.

Wood cutting boards are typically constructed from cherry, oak, maple, mahogany, teak, or other hardwoods. Will Cotter, owner of [HappyCleans](#), a maid service in Oklahoma City, Oklahoma, explains that wooden boards “are gentle on knives and have natural antimicrobial properties, which is a plus for hygiene. They also add a touch of charm to your kitchen.”

However, Sylvia Graf, owner of a catering company called [Simply Prima](#), explains that wood cutting boards “do require some extra care when using, but can be sanded down and coated with a food-safe oil to last a very long time.”

Where wood cutting boards fall short, plastic cutting boards can shine. As Cotter notes, “Plastic boards are easy to clean, dishwasher-safe, and more budget-friendly.” However, they aren’t without flaws, either. “They can get those knife marks and hold onto bacteria in those nicks and cuts, needing more frequent replacements,” explains Cotter. Ultimately, as Cotter explains, “It’s a matter of finding the right balance between wood’s knife-friendliness and the convenience of plastic based on your preferences for upkeep and longevity.”

Size: Cutting boards are available in a range of sizes. The right size depends on what you will use the cutting board for, as well as how much available space there is in your kitchen. Cotter of HappyCleans shares, "Size matters, so find one that's roomy enough to handle your typical meal prep but still fits comfortably in your kitchen."

Generally speaking, you want a cutting board to be at least 12 inches by 18 inches to accommodate most cutting tasks. Anything smaller will leave you too cramped for space or be too narrow to accommodate a large chef's knife.

For some cutting tasks, however, a 12-inch by 18-inch board is still too small. For example, if you're looking to carve large roasts or chop veggies for a week's worth of meal prep, you might decide to purchase a larger cutting board. Extra-large options are about 18 inches by 24 inches, but if this is too large to fit in your cabinets or on your countertops, you can find a happy medium with one that's around 15 inches by 20 inches.

Graf of Simply Prima advises against limiting yourself to just one cutting board. She says, "A variety of sizes of cutting boards for different tasks are great to have. Small cutting boards for little tasks such as cutting up some small fruit or vegetables are nice. A large cutting board for bigger tasks."

Care & Maintenance: Cleaning protocols for wooden and plastic cutting boards are very different. While plastic cutting boards are generally dishwasher-safe, those made from wood should not be cleaned in the dishwasher. Too much moisture causes the wood to warp. Moreover, if the wood absorbs too much water, it might not dry thoroughly. The material could crack or mold could start to grow on or in the board.

In addition to being more challenging to clean, wooden cutting boards require more maintenance than plastic models. Cotter of HappyCleans explains that wooden cutting board owners should "Thoroughly dry them after cleaning, and occasionally apply food-grade mineral oil to keep the wood hydrated and prevent cracking." Despite the additional care and maintenance that wood cleaning boards demand, some individuals still prefer the material over plastic. Over time, plastic boards will become scratched and stained. Bacteria can also grow in the grooves if the boards aren't sanitized properly.

Extra Features: Some manufacturers add extra features to their cutting boards, which can make them easier to use or better suited to your specific needs. One useful feature to look for is grooved edges. Boards with grooves along the perimeter are particularly useful when cutting roasts or fruits, like watermelons. The grooves catch the juices that run out of these ingredients, preventing them from spilling over onto countertops and leaving a mess.

If you're worried about the cutting board sliding around as you work, look for one with non-slip edges or feet. According to Graf of Simply Prima, "Slip-resistant rubber feet are a good way to keep the cutting board stable when using it, plus the elevation off the counter helps with the airflow and helps dry a wooden cutting board when it is sitting on the counter." Another feature to look for is integrated handles. If you'll be moving the cutting board around the kitchen or holding it over a pot or bowl to push in ingredients, having something to hold could simplify the task for you.

How We Chose the Best Cutting Boards

We took several factors into consideration when rounding up our suggestions for the best cutting boards. We aimed to include a range of selections made from a variety of materials, available at different price points, and suitable for different food prep and cutting needs. To help us choose which cutting boards were the best for each of these different categories, we sought input from Sylvia Graf, the owner of [Simply Prima](#), a catering company, and Will Cotter, owner of [HappyCleans](#), a professional cleaning company in Oklahoma City, Oklahoma. Additionally, we considered feedback from professional reviewers and everyday customers.

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Our contributors and editors have years of experience researching, testing, and reviewing products. [Deirdre Mundorf](#), the author of this piece, has been writing about home-related topics for nearly five years. In addition to the work she has done for U.S. News & World Report, Mundorf has also contributed to several other online outlets, including Bob Vila, USA Today, Discover Magazine, and House Digest.

FAQ

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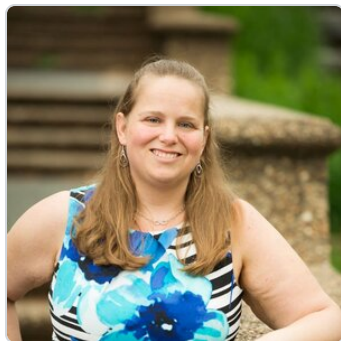
How do I keep my cutting board sanitary?



How do you oil a wooden cutting board?



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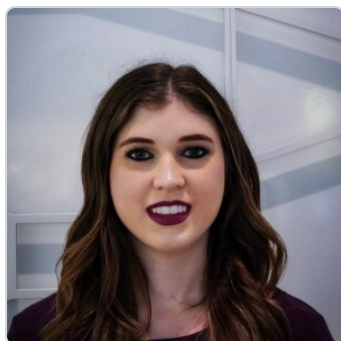
Deirdre Mundorf

Contributor



Mundorf is a freelance writer who specializes in home goods, family, and pet content. She has more than three years of experience as a professional writer and her work has been featured in [Bob Vila](#), [Discover Magazine](#), and [House Digest](#). Prior to her freelancing career, Mundorf was an elementary school teacher for more than a decade.

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Former Editor



Marlo Jappen Porto is a former editor for U.S. News 360 Reviews, focusing on home goods. Prior to joining the team, she was a researcher at NBCUniversal, where she gathered

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