

Slicing & Dicing Onion

Introduction

There are a few different styles of prepared onion that we want to consider

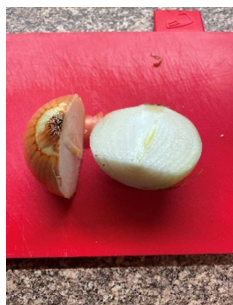
1. Diced
2. Chunky
3. Fine Diced
4. Thin shredded

Regardless of the desired outcome, we start all techniques the same.

Note: We try to position the onion with a flat side down so we reduce the chance of the onion rocking and the knife slipping as we cut.



Cut the top off the onion.



Lay it flat-side down and cut in half – through the root.



Remove the skin and place face-down.

The root is still in place.



Cut from near the root to the front. Do not cut through the root.

The spacing of the cuts is determined by the final size you require.

You may want:

- no cuts if you want thin slices for onion soup,
- one cut if you want chunky, or
- three or four cuts if you want diced.



Start to slice the onion until you get about half-way.



It gets a bit trickier after that, and you are in danger of cutting your fingers!



Flip the onion 90° so the surface you were cutting is now face down and cut a bit off to flatten the original top. Flip back to your start position.



Now you can finish slicing or dicing the rest of the onion until you only have the root left – which you discard.