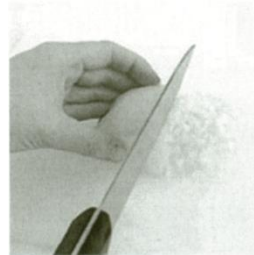
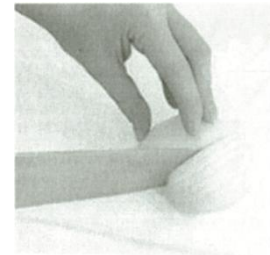
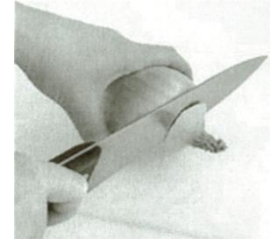
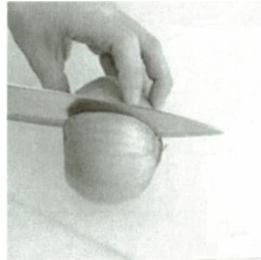


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How to Dice an Onion

1. Using a chef knife, slice the top off the onion, leaving the root end intact. There will be fewer tears if you use a cold onion.
2. Cut the onion in half through the root and peel off the skin.
3. With the cut side down, make a series of lengthwise cuts. Avoid cutting into the root.
4. Make a series of crosswise cuts the size called for in your recipe until you reach the root. Now you have neatly diced an onion just the right size.



Photographs used with permission from *How to Chop an Onion*, www.mediterrasian.com

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