



Messermeister



## KNIFE SKILLS

### HOW-TO: DICE ONIONS



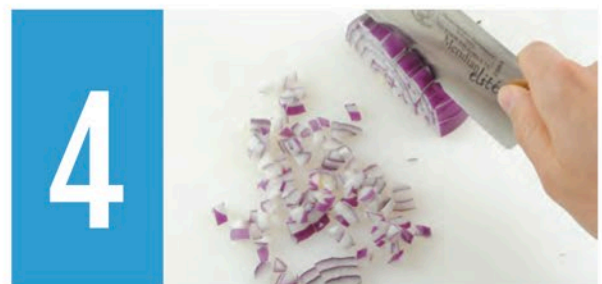
*An onion has a stem tip and root end. Slice off 1/2" from the stem end to stabilize the onion. Cut the onion in half, starting with the root end, all the way through the center of the onion.*



*Place your guide hand in a Small Claw position to stabilize the onion. Using the tip of the knife, pull from near the root end to the onion core. Do not cut through the root end. Keep it intact.*



*Continue this technique every 1/8" around the onion cutting towards the center. (Don't slice the onion like the above. Reference #2. This picture is to only show the angle and width in which to slice the onion.)*



*Finish the dice with the raised push cut by slicing across the vertical slices to make a dice.*