

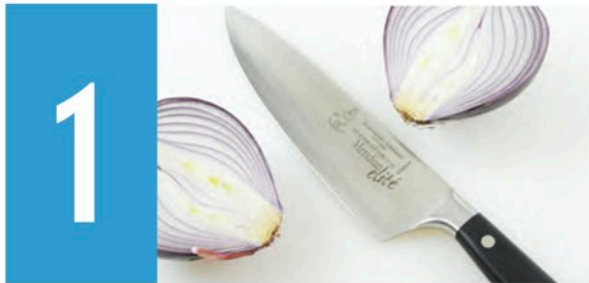


Messermeister



KNIFE SKILLS

HOW-TO: SLICE ONIONS



1 An onion has a stem tip and root end. Slice off 1/2" from the stem end to stabilize the onion. Cut the the onion in half, all the way through the root end. Use your non knife hand to keep it steady. Peel off the skin.



2 **With the Grain.** When slicing onions with the grain, you are slicing them lengthwise. These slices tend to stay firm when cooked and are great for pot roasts or onion soups where the strips look better after slow cooking. Begin with cutting 1/2" off the root. Now, the root and stem are removed on both sides. Next, using the tip of your knife, slice the onion lengthwise using a push cut to control the thickness of the slices.



3 **Across the Grain.** When slicing onions across the grain, you are slicing crosswise. These slices will get softer and create noodle like pieces. They are great for fajitas, steak sandwiches, marmalades and anytime you want flavorful, softer textured onions mixed with meat, fruit or vegetables. Keeping the root intact, use a raised cut to slice crosswise.