

HOW TO CUT AN ONION



A visual guide to cut an onion ten ways.

By Eat Up! Kitchen

CUT IN HALF AND PEEL

STEP 1 FOR MOST WAYS TO CUT AN ONION



FIRMLY HOLD THE ONION WITH ONE FINGER GUIDING THE EDGE OF YOUR KNIFE OVER THE STEM.



CUT OFF THE STEM.



FLIP THE ONION SO THE CUT SIDE IS ON THE COUNTER. CUT DOWN THROUGH THE ROOT.



PEEL THE PAPER OFF OF THE ONION. LAY IT FLAT WITH THE ROOT SIDE FACING AWAY FROM THE KNIFE.

RADIAL CUT

PICKLED, CARAMELIZED, SALADS



POSITION THE ROOT AWAY FROM YOU. HOLD THE KNIFE ON AN ANGLE AND CUT IN TOWARDS THE CENTER.



FLIP THE ONION OVER IF IT BECOMES DIFFICULT TO WORK WITH.



TRIM OFF THE ROOT SEPARATE LAYERS OF ONION.



PERFECT FOR PICKLING!

ROUGH CHOP

ROASTED, KABOBS, PREP



TRIM THE ROOT FROM THE ONION AND LAY IT FLAT ON YOUR COUNTER.



CUT IN HALF LENGTHWISE THEN THREE TO FIVE TIMES ACROSS.



THIS QUICK CUT IS IDEAL FOR A PULSE IN THE FOOD PROCESSOR.

3 WAY DICE

SOUPS, STEWS, SAUCES, SAUTÉED



POSITION THE ROOT AWAY FROM YOUR KNIFE. SLICE THE ONION LATERALLY FROM BOTTOM TO TOP.



POSITION THE ROOT AWAY FROM YOU. HOLD THE KNIFE STRAIGHT UP AND DOWN.



SLICE THE ONION STRAIGHT DOWN FROM RIGHT TO LEFT.



POSITION THE ROOT AWAY FROM YOUR KNIFE. HOLD THE SLICES OF ONION TIGHTLY WITH YOUR FINGERS.



SLICE THE ONION STRAIGHT DOWN FROM RIGHT TO LEFT TO CREATE UNIFORM PIECES.



THE MOST RECOMMENDED WAY TO DICE AN ONION YIELDS SMALL UNIFORM PIECES.

2 WAY DICE

SOUPS, STEWS, SAUCES, SAUTÉED



POSITION THE ROOT AWAY FROM YOU. HOLD THE KNIFE STRAIGHT UP AND DOWN.



SLICE THE ONION STRAIGHT DOWN FROM RIGHT TO LEFT.



POSITION THE ROOT AWAY FROM YOUR KNIFE. SLICE THE ONION STRAIGHT DOWN FROM RIGHT TO LEFT.



THIS QUICK CUT CAN BE A LITTLE UNEVEN.

RADIAL DICE

SOUPS, STEWS, SAUCES, SAUTÉED



POSITION THE ROOT AWAY FROM YOU. HOLD THE KNIFE ON AN ANGLE AND CUT IN TOWARDS THE CENTER.



MOVE THE ONION TO A POSITION THAT'S COMFORTABLE FOR YOU. CUT ALONG THE WHOLE RADIUS.



TURN THE RADIAL CUT ONION SO THE SLICES ARE PARALLEL TO YOU.



SLICE THE ONION INTO UNIFORM PIECES.



THIS IS THE FASTEST AND SAFEST WAY TO ACHIEVE A FAIRLY UNIFORM DICE.

FINE DICE

TACOS, NACHOS, FELLINGS



CUT A HALF ONION INTO QUARTERS.



REMOVE THE INNER HALF OF THAT QUARTER. LAY THE OUTER HALF ON THE COUNTER AND SLICE THINLY.



TURN THE SLICES OF ONION 90 DEGREES.



HOLD SLICES OF ONION TIGHTLY TOGETHER. CUT UNIFORM PIECES FOR A FINE DICE.



THE WIDTH OF YOUR CUT SHOULD BE ABOUT THE THICKNESS OF THE ONION LAYER.



THIS IS MY FAVORITE "SECRET" CUT. IT'S SO SATISFYING TO GET THESE TINY UNIFORM BITS!

THINLY SLICED

SALADS, SANDWICHES



A SHARP KNIFE AND GOOD KNIFE SKILLS CAN YIELD PAPER THIN SLICES OF ONION.



A LITTLE WOBBLY HERE. GOTTA KEEP PRACTICING MY KNIFE SKILLS.



KEEP YOUR KNUCKLES CURLED AND USE THEM TO GUIDE THE KNIFE.

MANDOLIN

SALADS, SANDWICHES



A MANDOLIN IS BEST FOR SLICING LOTS AND LOTS OF ONIONS QUICKLY.



KEEP THE ROOT INTACT TO PREVENT IT FROM FALLING APART. CAREFUL! MANDOLINS ARE RAZOR SHARP.



MANDOLINS YIELD PERFECTLY EVEN SLICES WHEN CUTTING A TON OF ONIONS.

GRATED

STEWES, CASSEROLES, SAUCES



START WITH A PEELED ONION AND A CHEESE GRATER.



KEEP THE ROOT INTACT TO PREVENT IT FROM FALLING APART.



GRATED ONION IS A "GRATE" WAY TO ADD LOTS OF FLAVOR TO YOUR RECIPE.

FULL SLICE

BURGERS, ONION RINGS



SLICE OFF THE STEM. REMOVE THE OUTER SKIN OF THE ONION.



SLICE A SMALL PIECE OFF THE BOTTOM OF THE ONION. THIS WILL KEEP IT STABLE WHILE SLICING.



POSITION THE ROOT AWAY FROM YOUR KNIFE. SLICE ONION TO THE DESIRED THICKNESS.



WHEN THE ONION BECOMES DIFFICULT TO HOLD, FLIP IT OVER AND CAREFULLY SLICE LATERALLY.



I'M READY FOR SOME GRILLED BURGERS!

Find out more at <https://eatup.kitchen/cut-an-onion>

EAT UP! KITCHEN

FOOD WORTH TALKING ABOUT