

# How to...



## Chop an Onion

I know it seems like a simple concept but I have to admit that I was doing it wrong for over 20 years. I used to loath chopping onions - now I enjoy it because it is so simple! Some of you may already do it like this, but I feel the information needs to be shared for those doing the hard yards when it comes to chopping onions, just like I used to!

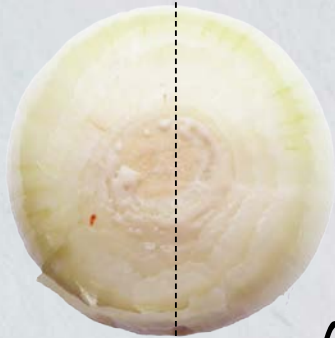
### Step 1



Place onion on side and slice two ends off. Make sure you start at the top on each side - this makes the skin easy to peel off in one go.

Proceed to peeling all the skin off.

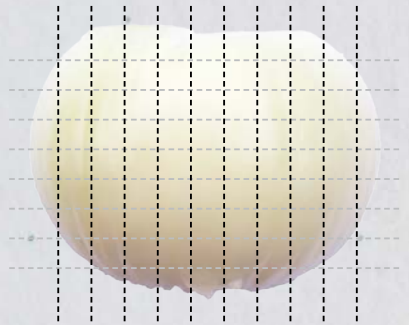
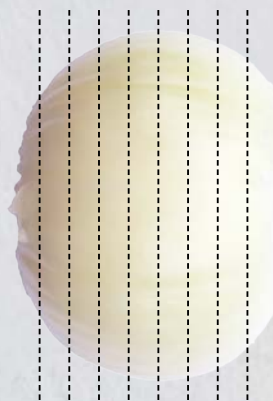
### Step 2



Turn onion over onto one end and slice directly down the middle, giving you two halves.

### Step 3

Turn one half vertically and slice into strips - hold the whole thing firmly in one hand so it stays together.



Now turn the whole thing horizontally whilst firmly holding together and slice in the other direction, so you are cubing the entire thing.

Repeat all of step 3 with other half of the onion.

## Voilà!

It's as easy as 1, 2, 3.  
It all starts with an onion...

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