Chopping, Dicing, or Mincing Onions, Shallots, and Garlic

**STEP 1**
Peel skin and trim root end.

Cut onion/shallot/garlic in half through the root with utility knife. Place onion half cut-side down on cutting board.

**STEP 2**
Holding knife horizontally, make cuts in onion parallel to board, almost to root end. Cut onion/shallot/garlic vertically into thin slices, holding it with fingers.

**STEP 3**
Turn onion/shallot/garlic and cut crosswise to root end.

The closer the cuts are spaced, the finer the onion will be chopped. Repeat with remaining half.

**TO MINCE**
Run knife across the pile a few times, chopping as you go.