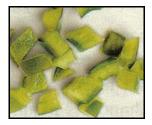
Slicing, Dicing and More



Chop: Means to cut foods with a knife or food processor into fine, medium or coarse pieces.



Cube: Means to cut food into pieces all the same size, usually about ½ inch (1.3 cm) on all sides.



Dice: Means to cut food into small pieces all the same size, usually about ¼ inch (0.65 cm) on all sides.



Julienne: Means to cut food into thin match like sticks about 2 inches (5 cm) long – like carrots or celery sticks.



Mince: Means to chop food into tiny pieces. Often garlic cloves are minced. You can also use a fine grater or garlic press to mince garlic.



Slice: Means to cut food into flat, thin pieces.