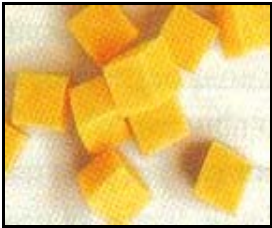


## Slicing, Dicing and More



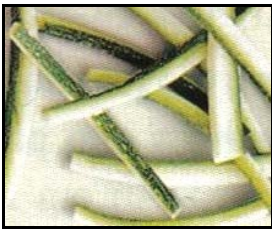
**Chop:** Means to cut foods with a knife or food processor into fine, medium or coarse pieces.



**Cube:** Means to cut food into pieces all the same size, usually about  $\frac{1}{2}$  inch (1.3 cm) on all sides.



**Dice:** Means to cut food into small pieces all the same size, usually about  $\frac{1}{4}$  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.