

Kitchen basics

Not familiar with knife skills? Use these tips to ensure your recipe prep sets you up for recipe success!

SLICE



A **SLICE** is a cross section. Slicing is a single cut either horizontally or vertically. Slice ingredients the same size and thickness for even cooking.

DICE



A **DICE** is a square or cube shape. Start by cutting a slice. Then cut each slice again horizontally and vertically, forming cubes. Adjust the size of your dice depending on the ingredient and the recipe.

CHOP



CHOP means cutting without any specific shape or pattern. Sometimes dice and chop are used interchangeably, but technically, dice is used for smaller pieces and chop is used for larger pieces.