## Copilot

Sure, here are the attributes of minced dried onion from Pendery's:

**Minced Dried Onion** [1] [2] [3]:

* **Botanical Name**: Allium cepa [1].
* **Physical Properties**: It is a dried, minced form of onion [1].
* **Taste and Aroma**: It has a strong and pungent flavor and aroma, similar to that of fresh onions [2].
* **Preparation**: For garden freshness, place chopped or minced in water for about 10 minutes. This step is not necessary in cooked dishes [1].
* **Uses**: It can be used in eggs, salads, appetizers, soups, sauces, meats, poultry, seafood, and vegetables [1].
* **Substitution**: As a general rule of thumb, one tablespoon of dried minced onion is equivalent to one medium-sized onion [3].

Please note that the flavor of dried minced onion is more concentrated than fresh onion, so you may need to adjust the quantity when substituting in recipes [2]. Also, dried minced onions are more expensive than fresh raw onions [2].

Source: Conversation with Bing, 5/13/2024

1. [Onion-Minced - penderys.com](https://penderys.com/shop/spices-and-seasonings/vegetables/onion-minced-5412.html)
2. [Chopped onion versus dried minced onion - Seasoned Advice](https://cooking.stackexchange.com/questions/36797/chopped-onion-versus-dried-minced-onion)
3. [How Much Dried Minced Onion Equals One Onion: A Comprehensive Guide](https://onionfacts.com/how-much-dried-minced-onion-equals-one-onion/)