Peeling the onion

by Luci Shaw in the December 25, 2013 issue

There's not much I don't know about you—
yellow, red, sweet—grubbed up roots and all.
Essential for a vigorous cuisine, alerting
the sense—the crackle of your paper brown outer
skin, your translucent inner sheaths like
vegetable undergarments, your pungent heat
rising from sharp steel and cutting board
to my blurred eyes, your precise circles against
the wood, before the sizzle in the buttered pan.

Reluctant to relinquish our intimacy your sharp essence clings to my fingers, like a reputation. Hours later, in the dark, you season the air around my hands, I'll stud you with stars of cloves to bury in the belly of the bird before roasting. Or nestle your pearls with a stalk of mint among the green peas. If I leave you too long in the pantry, your patience exhausted, attenuated, soft at the center, you send up green spears through the mesh bag that call out *chop me, make a salad, I am delicious*.

How do I interpret my own layered membranes, like growth rings? I try to peel away the layers of my onion heart, never getting all the way in.